



BLODGETT **COMBI**

**BCX14G AND BX14G
COMBINATION OVEN STEAMER
TROUBLESHOOTING MANUAL**



BLODGETT COMBI

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Probe Chart

BCX14G with Manual Control

Part number **39800** located at the rear of the oven cavity below the blower motor a two wire probe 1K value. At 75° 1090 ohm's and at 300° 1575 ohm's

BCX14G with MenuSelect Control

Part number **50310** located at the rear of the oven cavity below the blower motor a two wire probe right angle 1K value. At 75° 1090 and at 300° 1575 ohm's

(BX14G) with MenuSelect Control

Part number **50310** all the same as above for the BCX14G with MenuSelect Control.

(BX14G/BCX14G with the New Manual)

Part number **50310** all the same as the above for MenuSelect Controls.

(BX14G) with Manual Control

Part number **50636** located at the rear of the oven cavity below the blower motor a 4 wire probe 1K value. At 75° 1090 ohm's and at 300° 1575 ohm's

Meat Probes

All Controls use the same Meat probes

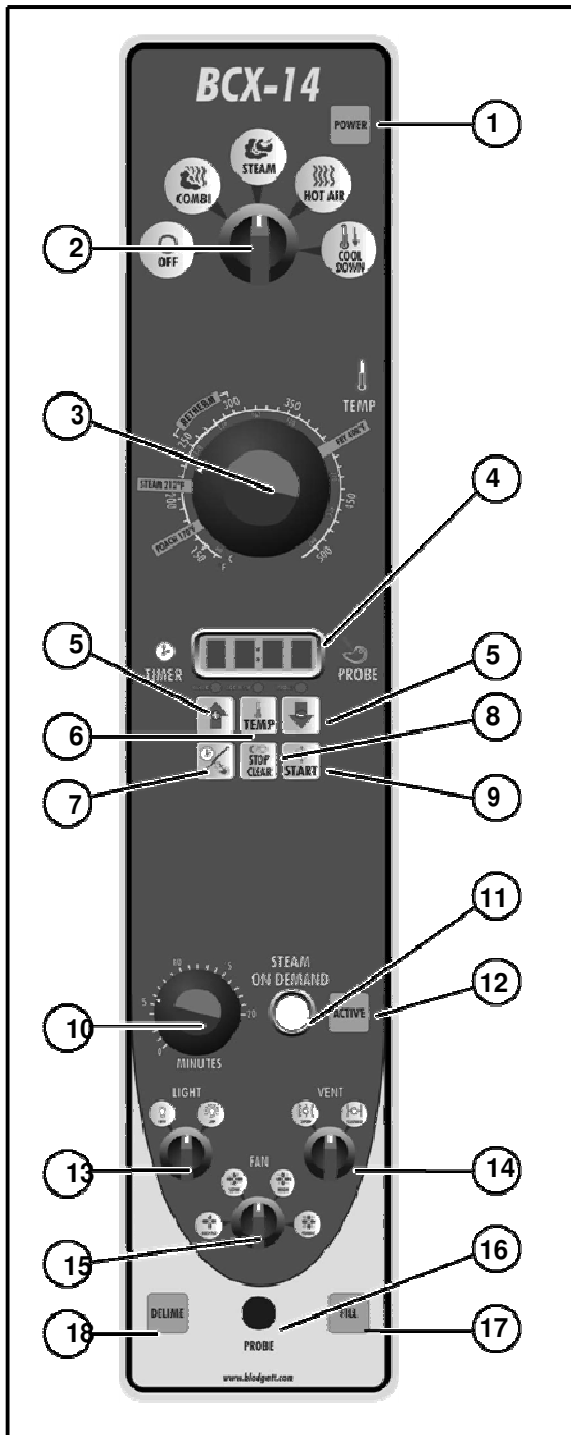
Part number **39797** a 6" removable probe the plugs into the blue meat probe jack at the bottom of the control panel.

This is a 1K probe at 75° 1090 ohm's and at 300° 1575 ohm's



Operation

Standard Controls for Models BCX 14 and BX 14



CONTROLS IDENTIFICATION

1. **POWER ON LAMP** - when lit indicates power to the unit is turned on.
2. **MODE SELECTOR SWITCH** - turns power to the oven on or off. Allows selection of Steam, Hot Air, Combi or Cool Down Modes.
3. **TEMPERATURE DIAL** - used to set desired cooking temperature.
4. **DISPLAY** - displays time and temperature in formation.
5. **UP & DOWN ARROW KEYS** - press to enter values in the display.
6. **ACTUAL TEMP KEY** - press to display the actual probe temperature during core cooking or actual cavity temperature in timer mode.
7. **TIME/PROBE TOGGLE KEY** - used to select either timer or probe cooking.
8. **CLEAR/STOP KEY** - use to clear or stop the timer and silence the buzzer.
9. **START KEY** - press to start the timer.
10. **STEAM ON DEMAND TIMER** - used to set duration for steam on demand.
11. **STEAM ON DEMAND SWITCH** - used to initiate steam injection cycle.
12. **STEAM ON DEMAND LAMP** - lights when steam on demand is activated.
13. **LIGHTS SWITCH** - used to turn the lights on and off.
14. **CAVITY VENT SWITCH** - used to open or close vent to release steam from cavity.
15. **FAN SPEED SWITCH** - used to select fan speed.
16. **PROBE CONNECTION** - used to connect the core temperature probe to the control.
17. **FILL LAMP** - illuminated until the steam generator is filled with water.
NOTE: Model BX 14 ovens do not have a fill lamp.
18. **DELIME LAMP (BCX 14 ovens only)** - Flashes when steam generator deliming is needed. Remains steady when deliming process is active.
CLEAN LAMP (BX 14 ovens only) - Flashes when the unit has been in use for a preprogrammed time and needs to be cleaned.



Standard Controls for Models BCX 14 and BX 14

TIMER COOKING

1. Press the **TIMER/PROBE TOGGLE KEY (7)** to select the timer mode. The **TIMER LED** below the display lights.
2. Turn the **MODE SELECTOR Switch (2)** to the desired function.
3. Set the **TEMPERATURE DIAL (3)** to the desired cook temperature.
For Steam mode, set the temperature no higher than 212_F (100_C).
For poaching, turn the temperature dial to the POACH position, 180_F (82_C).
The optimum temperature for Combi mode is 300 350_F (149 177_C).
4. When the oven has reached the cook temperature, load the product.
5. Use the **ARROW KEYS (5)** to enter the desired cook time in the display. You can clear the display by pressing the **CLEAR/STOP KEY (8)**.
6. Press the **START KEY (9)** to begin the timer. The temperature, time and mode can be altered at any time during the cooking process. To stop the timer, press the **CLEAR/STOP KEY (8)**.
7. When the timer reaches 00:00, the buzzer sounds. Press the **CLEAR/STOP KEY (8)** to silence the buzzer. Remove the product.

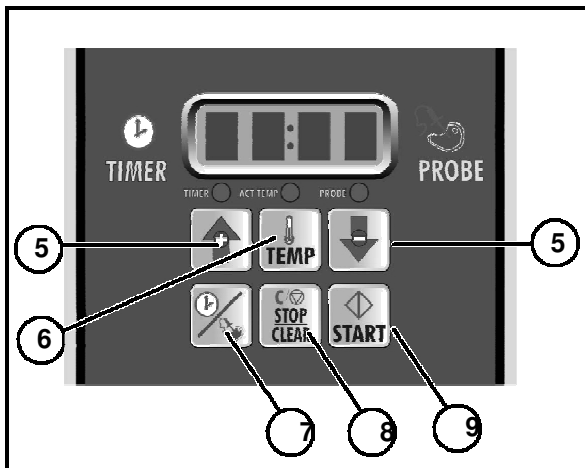
PROBE COOKING

1. Press the **TIMER/PROBE key (7)** to select the probe mode. The **PROBE LED** below the display lights.
2. Use the **ARROW KEYS (5)** to enter the desired final cook temperature in the display. You can clear the display by pressing the **CLEAR/ STOP KEY (8)**.
3. Insert the core probe into the product. Load product into the oven and close the door. Be sure that the terminal end of the core probe is outside of the oven and clear of the door.
4. Connect the core probe to the **PROBE CONNECTION (16)** at the bottom of the control.
5. The display gives the actual core probe temperature.
6. When the product reaches the final cook temperature the buzzer sounds.

COOL DOWN

NOTE: The unit can be cooled down rapidly for steaming, cleaning, etc.

1. To cool down the oven cavity, open the door and select Cool Down on the **MODE SELECTOR Switch (2)**.





Operation

Standard Controls for Models BCX 14 and BX 14

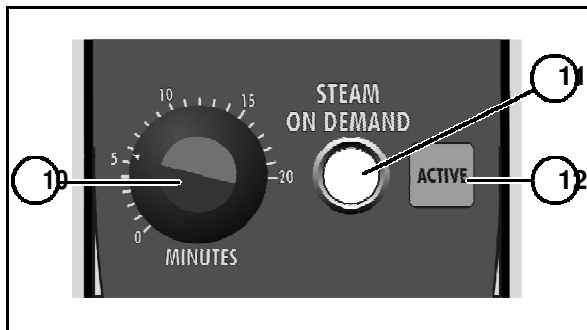
STEAM ON DEMAND

How to set the Steam On Demand feature:

While in the Hot Air or Combi mode, the unit can be set to steam for a timed period. At the end of the timed cycle the unit reverts back to the original setting. Steam On Demand can be used at any time during the cook cycle.

NOTE: Steam On Demand is not available in steam mode.

1. Set the desired "steam on" time with the STEAM ON DEMAND TIMER (10).
2. Press the STEAM ON DEMAND SWITCH (11). The STEAM ON DEMAND LAMP (12) lights.



Uses for Steam On Demand:

Most of the ideas came from our creative customers. Experiment with this feature on your own and let us know of any new uses.

- Add a minute or two at the beginning when baking bread for a shiny crust.
- Kick start large loads such as 20 or more chickens. By starting large loads with 5 to 8 minutes of steam you help the oven recover and cut the cooking time by more than 10%.
- Bake bagels without boiling. By starting raw bagels with 1 to 2 minutes of steam you can achieve a beautiful crust.
- Cream caramel is great at 230_F to 250_F in the Combi mode using 2 minutes of on demand steam.
- When cooking chicken wings, try setting the oven in the Combi mode at 375_F and use 3 minutes of Steam On Demand. This method will stop the tips from burning. Total cooking time is approximately 12 minutes.
- Pork ribs tend to pull off the bone better when using 5 to 8 minutes of Steam On Demand. Try ribs in the Combi mode at 350_F.

Standard Control Second Level Programming

Combi Manual Control Temp. (BP# 39673)

Instructions For +7° Temperature Offset

Recommended: Read instructions before programming. If each step is not conducted within 9 seconds, the control will lock up and the programming sequence will have to be restarted from step 1

1. Power oven off

2. Power on oven in Combi Mode

3. Press and Hold  for 5 seconds and release


4. Press and hold  for 5 seconds and release

5. Toggle  until "2 X X X" is displayed. Where "X X X" are any number

6. Press and release  PROBE LED will begin to Flash 

7. Toggle  or  until Screen displays "P 2 0 7"

8. Press and release  TIMER LED will begin to flash 

9. Press  until Screen displays "P 3 X X" where "X X" are any number

10. Press and release  PROBE LED will begin to flash 

11. Toggle  or  until Screen displays "P 3 0 0"

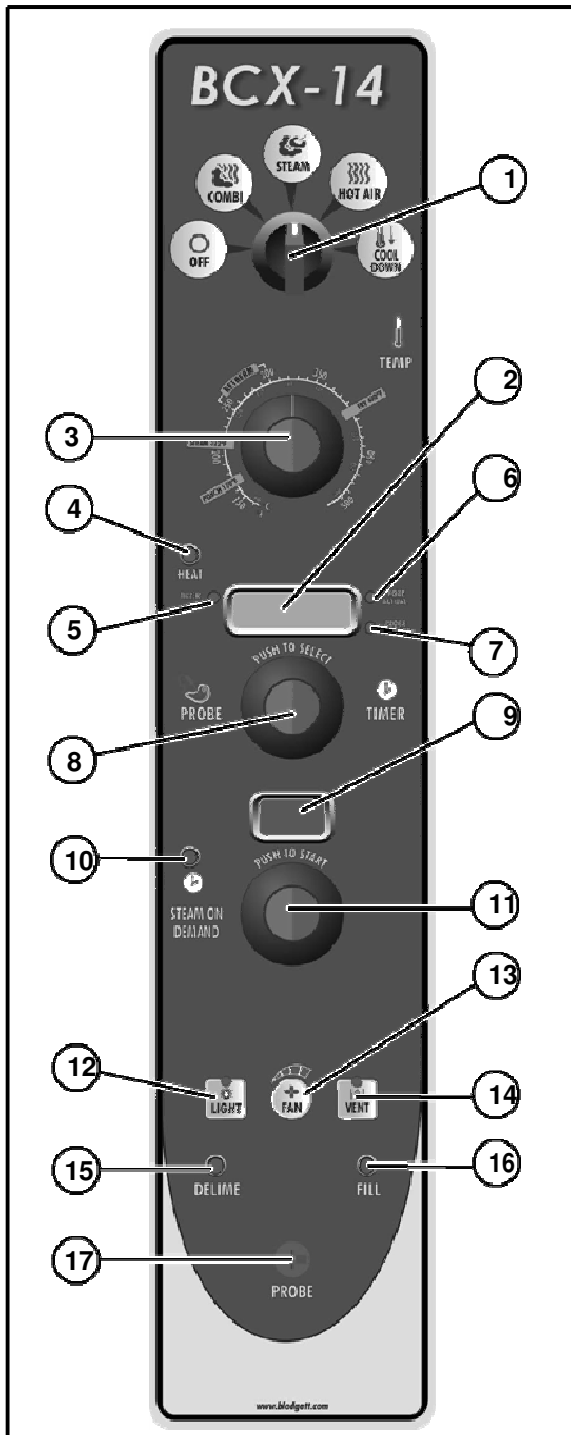
12. Do not touch oven for 10 seconds. "0 0 0" will appear. Temp. offset is now programmed

13. Turn off oven and turn back on



Operation

Standard Controls for Models BCX 14 and BX 14



CONTROLS IDENTIFICATION

1. **MODE SELECTOR SWITCH** - turns power to the oven on or off. Allows selection of Steam, Hot Air, Combi or Cool Down Modes.
2. **DISPLAY** - displays time and temperature information.
3. **TEMPERATURE DIAL** - used to set desired cooking temperature.
4. **HEAT LAMP** - lights when the oven is calling for heat
5. **TIMER LED** - lights when the cook time is displayed
6. **PROBE ACTUAL LED** - lights when the actual probe temperature is displayed
7. **PROBE SETPOINT LED** - lights when the core setpoint temperature is displayed
8. **TIMER/PROBE KNOB** - use to select and set either cook time or probe temperature
9. **STEAM ON DEMAND DISPLAY** - displays the steam on demand time
10. **STEAM ON DEMAND LAMP** - lights when steam on demand is activated.
11. **STEAM ON DEMAND KNOB** - use to set duration for steam on demand
12. **LIGHTS KEY** - press to turn the oven lights on and off
13. **FAN SPEED KEY** - used to select fan speed.
14. **CAVITY VENT KEY** - used to open or close vent to release steam from cavity.
15. **DELIME LAMP (BCX 14 ovens only)** - Flashes when steam generator deliming is needed. Remains steady when deliming process is active.
16. **FILL LAMP** - illuminated until the steam generator is filled with water.
NOTE: Model BX 14 ovens do not have a fill lamp.
17. **PROBE CONNECTION** - used to connect the core temperature probe to the control.



Standard Controls for Models BCX 14 and BX 14

TIMER COOKING

1. Press the **TIMER/PROBE KNOB (8)** to select the timer mode. The **TIMER LED** lights.
2. Turn the **MODE SELECTOR Switch (1)** to the desired function.
3. Set the **TEMPERATURE DIAL (3)** to the desired cook temperature.
For Steam mode, set the temperature no higher than 212_F (100_C).
For poaching, turn the temperature dial to the **POACH** position, 180_F (82_C).
The optimum temperature for Combi mode is 300 350_F (149 177_C).
4. When the oven has reached the cook temperature, load the product.
5. Rotate knob to enter the desired cook time in the display. You can clear the display by rotating counter clockwise. The timer begins on its own.
6. The temperature, time and mode can be altered at any time during the cooking process.
7. When the timer reaches 00:00, the buzzer sounds. Press or rotate the **TIMER/PROBE KNOB (8)** counter clockwise to silence the buzzer. Remove the product.

PROBE COOKING

1. Press the **TIMER/PROBE knob (8)** to select the probe setpoint mode. The **PROBE SET POINT LED (7)** lights.
2. Rotate the knob to enter the desired final cook temperature in the display.
3. Insert the core probe into the product. Load product into the oven and close the door. Be sure that the terminal end of the core probe is outside of the oven and clear of the door.
4. Connect the core probe to the **PROBE CONNECTION (17)** at the bottom of the control.
5. The display gives the actual core probe temperature by pressing the **TIMER/PROBE knob (8)** again.
6. When the product reaches the final cook temperature the buzzer sounds.

COOL DOWN

NOTE: The unit can be cooled down rapidly for steaming, cleaning, etc.

1. To cool down the oven cavity, open the door and select **Cool Down** on the **MODE SELECTOR Switch (1)**.



Operation

Standard Controls for Models BCX 14 and BX 14

STEAM ON DEMAND

How to set the Steam On Demand feature:

While in the Hot Air or Combi mode, the unit can be set to steam for a timed period. At the end of the timed cycle the unit reverts back to the original setting. Steam On Demand can be used at any time during the cook cycle.

NOTE: Steam On Demand is not available in steam mode.

1. Turn the STEAM ON DEMAND KNOB (11) to set the desired length of time. The time is displayed in the STEAM ON DEMAND DISPLAY (9).
2. Press the STEAM ON DEMAND KNOB (11). The STEAM ON DEMAND LAMP (10) lights.

Uses for Steam On Demand:

Most of the ideas came from our creative customers. Experiment with this feature on your own and let us know of any new uses.

- D Add a minute or two at the beginning when baking bread for a shiny crust.
- D Kick start large loads such as 20 or more chickens. By starting large loads with 5 to 8 minutes of steam you help the oven recover and cut the cooking time by more than 10%.
- D Bake bagels without boiling. By starting raw bagels with 1 to 2 minutes of steam you can achieve a beautiful crust.
- D Cream caramel is great at 230_F to 250_F in the Combi mode using 2 minutes of on demand steam.
- D When cooking chicken wings, try setting the oven in the Combi mode at 375_F and use 3 minutes of Steam On Demand. This method will stop the tips from burning. Total cooking time is approximately 12 minutes.
- D Pork ribs tend to pull off the bone better when using 5 to 8 minutes of Steam On Demand. Try ribs in the Combi mode at 350_F.

BCX, BX – NEW MANUAL CONTROL

Service Level Programming

Code: 7378

(The oven needs to be in the “OFF” position)

Press the Timer Dial Till	“0000” Is Displayed
Turn the Dial:	Scroll the flashing # to (7)000
Press the Dial to Enter	Scroll the flashing # to 7(3)00
Press the Dial to Enter	Scroll the flashing # to 73(7)0
Press the Dial to Enter	Scroll the flashing # to 737(8)
Press the Dial to Enter	Scroll to (DIAG) Diagnostics
Press the Dial to Enter	“D-01” Is Displayed (Cavity Heat Relay)
Press the Dial to Enter	Turn Dial CW to “ON”
	Turn Dial CCW to “OFF”
Press the Dial to EXIT	
↓ (CONTINUE) ↓	↑ (FOLLOW STEPS ABOVE) ↑
Scroll the Dial to D-02	Boiler Heat Relay
D-03	Water High Level Switch Status
D-04	Water Low Level Switch Status
D-05	Drain Relay
D-06	Fill Relay
D-07	Steam Relay
D-08	Quench Relay
D-09	Motor-Reversals Relay Gently
D-10	Motor Gently
D-11	Motor Low
D-12	Motor High
D-13	Motor Turbo
D-14	Door Status
D-15	Lights Relay
D-16	Delime Pump Relay
D-17	Software Flash Number
D-18	Software Number
D-19	Software Download Number

**Service Level Programming
Code: 7378**

(The oven needs to be in the “OFF” position)

[illegible]

BCX, BX – NEW MANUAL CONTROL

Factory Level Programming

Code: 3228

(The oven needs to be in the “OFF” position)

Press the Timer Dial Till	“0000” Is Displayed
Turn the Dial:	Scroll the flashing # to (3)000
Press the Dial to Enter	Scroll the flashing # to 3(2)00
Press the Dial to Enter	Scroll the flashing # to 32(2)0
Press the Dial to Enter	Scroll the flashing # to 322(8)
Press the Dial to Enter	“P-01” Is Displayed
Press the Dial to View	Turn Dial to: (F)
Press the Dial to Retune	Turn Dial to: P-02
↓ (CONTINUE) ↓	↑ (FOLLOW STEPS ABOVE) ↑
P-##	“ Set To “
(P-02) Cool Down Temp	100F
(P-03) Ready Beep	ON
(P-04) Fan Reverse Time	6:00
(P-05) Cook Done Beeper	Yes
(P-06) Delime Interval	30 Hours
(P-07) Flush Interval	24 Hours
(P-08) Appliance Type	Gas
(P-09) Machine Type	BCX / BX
(P-10) Max Steam On Demand	20
(P-11) Min Hot Air Set Point	140F
(P-12) Max Hot Air Set Point	500
(P-13) Min Steam Set Point	85F
(P-14) Max Steam Set Point	225F
(P-15) Max Core Probe Pull Temp	200F
(P-16) Upper Hot Air Hysteresis	1F
(P-17) Lower Hot Air Hysteresis	1F
(P-18) Upper Steam Hysteresis	1F
(P-19) Lower Steam Hysteresis	1F

BCX, BX NEW MANUAL CONTROL

Factory Level Programming

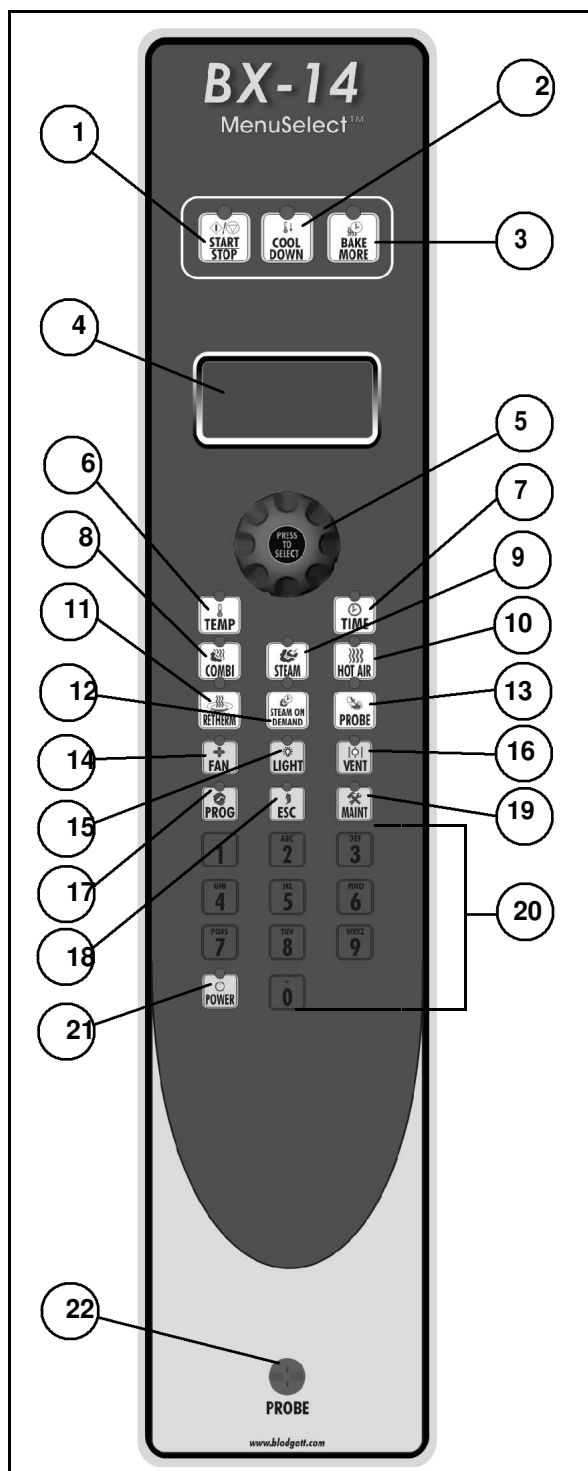
Code: 3228

(The oven needs to be in the “OFF” position)

[illegible]



MenuSelect Control for Models BCX 14 and BX 14



CONTROL DESCRIPTION

1. **START/STOP KEY** press to start, cancel or pause the bake
2. **COOL DOWN KEY** initiates oven cool down cycle
3. **BAKE MORE KEY** press at the end of a bake cycle to add additional bake time in one minute increments.
4. **DISPLAY** displays time or temperature and other information related to oven function and/or programming.
5. **DIAL** used to enter set points, time, and programmable settings. Also used to select the programmed product.
6. **TEMP KEY** used to set or change the bake temperature
7. **TIME KEY** used to set or change the bake time.
8. **COMBI KEY** press to enter combi mode
9. **STEAM KEY** press to enter steam mode
10. **HOT AIR KEY** press to enter hot air mode
11. **RETHERM KEY** press to enter retherm mode, this mode uses steam to reheat frozen or precooked product. Retherm has a temperature limit of 250 300_F.
12. **STEAM ON DEMAND KEY** used to initiate steam injection cycle
13. **PROBE KEY** press to use core probe cooking
14. **FAN KEY** press to select the fan speed
15. **LIGHT KEY** press to turn the lights on and off.
16. **VENT KEY** press to manually open and close the oven vent
17. **PROGRAM KEY** press to enter product programming and save programmed settings.
18. **ESCAPE KEY** press to back up one step during programming
19. **MAINTENANCE KEY** press to enter manager programming and save programmed settings
20. **ALPHA/NUMERIC KEYPAD** used to program recipes.
21. **POWER KEY** used to place control in and out of standby mode.
22. **CORE PROBE CONNECTION** plug core temperature probe in here when using probe cooking



Operation

MenuSelect Control for Models BCX 14 and BX 14

OVEN STARTUP

1. Be sure the gas shutoff switch and/or circuit breaker switch below the control panel are in the on position. The display flashes OFF PRESS POWER KEY TO START.

NOTE: If the real time clock and auto wake up functions are enabled the display reads PRESS POWER KEY TO START AUTO START.

2. Press the POWER KEY (21). The display reads PREHEAT and the oven heats to the last manual set temperature in the hot air mode. The display flashes READY / IDLE and the alarm beeps 5 times when the oven is at temperature and ready to bake.

MANUAL COOKING

1. Turn the DIAL (5) until the display reads MANUAL.
2. Press the TIME KEY (7). Rotate the dial, or use the alpha/numeric keypad to enter the desired bake time. Press the center of the dial to set the bake time.

NOTE: Time is set in one minute increments using the dial. To set time in less than one minute increments use the alpha/numeric keypad.

3. Press the TEMP KEY (6). Rotate the dial, or use the alpha/numeric keypad to enter the desired bake temperature. Press the center of the dial to set the bake temperature. The oven preheats to the new temperature.

NOTE: Temperature is set in 5 degree increments using the dial. To set time in less than 5 degree increments use the alpha/numeric keypad.

4. Press the desired mode key, combi, steam, hot air or retherm.

If Combi or Retherm are selected, rotate the dial, or use the alpha/numeric keypad to enter the desired percentage of steam.

NOTE: Retherm has a temperature limit of 250-300°F.

5. When the display flashes READY / IDLE, open the doors. Load the product.

6. Press the START/STOP KEY (1) to begin the bake cycle. The timer counts down and the display alternates between the cooking mode and the name of the product.

PROGRAMMED COOKING

1. Turn the DIAL (1) until the name of the product is highlighted. Press the center of the dial to select. The oven preheats to the programmed temperature in the correct cooking mode. The display flashes READY / IDLE and the alarm beeps 5 times when the oven is at temperature and ready to bake.
2. Open the doors. Load the product.
3. Press the START/STOP KEY (1) to begin the bake cycle. The timer counts down and the display alternates between the cooking mode and the name of the product.

PROBE COOKING

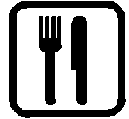
1. Press the PROBE key (13) to select the probe mode. The display reads CORE PROBE COOK & HOLD. Turn the dial to select either YES or NO. Press the center of the dial to select.

If YES is selected, Cook & Hold has been enabled. In the Cook & Hold mode, the oven cavity lowers to the product pull temperature as the product cooks.

If NO is selected, Cook & Hold has not been enabled the cavity maintains the cook temperature.

2. Turn the DIAL to enter the desired product pull temperature in the display. Press the center of the dial to save the pull temperature.
3. Press the TEMP KEY (6). Rotate the dial, or use the alpha/numeric keypad to enter the desired bake temperature. Press the center of the dial to set the bake temperature. The oven preheats to the new temperature.

NOTE: Temperature is set in 5 degree increments using the dial. To set time in less than 5 degree increments use the alpha/numeric keypad.



MenuSelect Control for Models BCX 14 and BX 14

4. Press the desired mode key, combi, steam, hot air or retherm.

If Combi or Retherm are selected, rotate the dial, or use the alpha/numeric keypad to enter the desired percentage of steam.

NOTE: Retherm has a temperature limit of 250 300_F.

5. Insert the core probe into the product. Load product into the oven and close the door. Be sure that the terminal end of the core probe is outside of the oven and clear of the door.

6. Connect the core probe to the PROBE CONNECTION (22) at the bottom of the control.

NOTE: Do not connected the probe before the cook mode has been selected.

7. The display gives the actual core probe temperature as well as the oven set temperature.

8. When the product reaches the pull temperature the buzzer sounds.

9. Press the START/STOP KEY (1) to silence the buzzer.

If using Cook & Hold - The cavity temperature continues to drop to the product pull temperature and the display counts up, telling the operator long the product has been held. Disconnect the core probe and remove the product when ready.

If not using Cook & Hold - The cavity remains at the cook temperature. The display does not count up. Disconnect the core probe and remove the product when the buzzer sounds.

DURING ANY COOK CYCLE

Steam On Demand

While in the Hot Air, Combi or retherm modes, the unit can be set to steam for a timed period of up to 20 minutes. At the end of the timed cycle the unit reverts back to the original setting. Steam On Demand can be used at any time during the cook cycle.

1. Press the STEAM ON DEMAND KEY (12).
2. Rotate the dial, or use the alpha/numeric keypad to enter the desired steam on demand

time. Press the center of the dial to initiate Steam on Demand cycle.

NOTE: Steam on Demand time is set in one minute increments using the dial. To set time in less than one minute increments use the alpha/numeric keypad.

3. The Steam on Demand LED flashes until the steam time has expired.

Venting Moisture from the Oven Cavity

1. Press the VENT KEY (16). This manually opens the vent until the key is pressed again to close it.

Pause a Bake Cycle

1. To pause a cook cycle, press the START/STOP KEY (1). The LED on the start/stop key flashes. The bake cycle will pause until the key is pressed again.

Cancel a Cook Cycle

1. To cancel the cook cycle, press and hold the START/STOP KEY (1).

AT THE END OF ANY COOK CYCLE

1. An alarm sounds, the display reads DONE.
2. If more bake time is desired, press the BAKE MORE KEY (3). This will add an additional one minute of time for each press of the key.
3. When you are satisfied with the bake, press the START/STOP KEY (1) to silence the alarm. Open the door to remove the product.

OVEN SHUTDOWN

1. Press the COOL DOWN KEY (2). The display reads AUTO COOL DOWN ACTUAL TEMP. To speed up the cool down process, open the doors and press the VENT KEY (16) to open the vent.
2. When the oven has cooled down, the display reads OFF PRESS POWER KEY TO START.

NOTE: The lights shut off and the vent closes automatically at the end of the cool down cycle.



Operation

MenuSelect Control for Models BCX 14 and BX 14

PRODUCT PROGRAMMING

Entering the Program Mode

1. Press the PROGRAM KEY (17). If the control is password protected, the display reads ENTER CODE. Use the alpha/numeric keypad to enter the manager passcode 3124, then press the center of the dial to enter the program mode.

Naming a Product Recipe

NOTE: Use the following procedure to name a new product or edit the name of an existing product.

1. For a new recipe, turn the dial to the first open product. Press the center of the dial to select.
To edit an existing name, rotate the dial to the name to be changed. Press the center of the dial to select.
2. Use the dial to scroll down to Edit Name. Press the center of the dial to enter the edit name menu.
3. Turn the dial or use the alpha/numeric keypad to select the first character. Press the center of the dial to advance to the next character. Repeat for all remaining characters.

NOTE: Product names may be up to 10 characters long and can contain spaces. Use the #1 key to insert spaces in a recipe name.

NOTE: To select letters using the keypad, press the appropriate key once if you need the first letter on the key, twice for the second and three times for the third. For example to enter the letter L press the #5 key three times.

4. Press the PROG KEY (17). With SAVE highlighted, press the dial to save the product name.

Programming a Product Recipe

NOTE: The control can hold 99 recipes. Each recipe may have up to 6 cooking stages.

1. Turn the dial to highlight the name of the product to be programmed. Press the center of the dial to select the product.
2. The display reads PRODUCT NAME: STAGE 1. Press the center of the dial to select the stage.
3. Rotate the dial, or use the alpha/numeric keypad to enter the desired bake time. Press the center of the dial to set the bake time.

NOTE: Time is set in one minute increments using the dial. To set time in less than one minute increments use the alpha/numeric keypad.

4. Rotate the dial to select the desired cooking mode. Choose from combi, steam, hot air or retherm. Press the center of the dial to set the cook mode.
If Combi or Retherm are selected, rotate the dial, or use the alpha/numeric keypad to enter the desired percentage of steam.
5. Rotate the dial, or use the alpha/numeric keypad to enter the desired cook temperature. Press the center of the dial to set the bake temperature.

NOTE: Temperature is set in 5 degree increments using the dial. To set time in less than 5 degree increments use the alpha/numeric keypad.

NOTE: Retherm has a temperature limit of 250-300°F.

6. Rotate the dial to select the desired fan speed. Choose from gentle, low, high or turbo. Press the center of the dial to set the fan speed.

BCX, BX – MENUSELECT CONTROL

Service Level Programming	
<i>(The oven needs to be in the “ON” position)</i>	
Press the Maint Key	Scroll to “SERVICE”
Press the Dial to Enter	Enter Service Code “7378”
Press the Dial to Enter	Scroll to “Diag Output”
Press the Dial to Enter	
Press and hold # button to test	Component Function Test:
Temp	Heat
Combi	Fan Speed Gentle Fwd
Fan	Fan Speed Low Fwd
Prog	Fan Speed High Fwd Forward
1	Fan Speed Turbo Fwd
4	Fan Speed High Rev
7	Light
Light	Spritzer
ESC	Cooling Fan
2	Vent
5	Hot Air
8	Hot Air Enable
0	Quench
Hot Air	Delime
Probe	Heat Boiler
Vent	Fill
Maint	Drain
(Press the Dial to Exit)	Scroll to “Diag Input”
Press the Dial to Enter	
Press and hold buttons to test	Component Function Test:
Temp	Fan Error
Combi	Door
Fan	Cavity Probe Temp

BCX, BX MENUSELECT CONTROL

Service Level Programming

(The oven needs to be in the "ON" position)

Prog	Cooling Fan Probe Temp
1	Quench Probe Temp
4	Core Probe Temp
7	Boiler Probe Temp
Steam	Water Hi Level SW
Steam on Demand	Water Low Level SW
"Press the Dial to Exit"	Scroll to Exit
Press the Dial to Exit	Scroll to Exit Press ("Dial")

Factory Level Programming

(The oven needs to be in the "ON" position)

Press the Maint Key	Scroll to Factory Program
Press the Dial to Enter	Enter the Factory Code "3228"
Press the Dial to Enter	Scroll to "Appliance Type"
Press the Dial to Enter	Turn Dial to set Gas or Electric
Press the Dial to Enter	
	Scroll to "Cavity Probe Offset"
Press the Dial to Enter	Turn the Dial to Set the Offset
Press the Dial to Enter	
	Scroll to "Core Probe Offset"
Press the Dial to Enter	Turn the Dial to set the Offset
Press the Dial to Enter	
	Scroll to Exit
Press the Dial to Exit	Scroll to Exit again
Press the Dial to Exit the Program Level.	

[illegible]

In this troubleshooting guide, the schematic is broken down into areas. This allows the oven to be checked in sections.

When troubleshooting, tilt the control panel down for access to use your voltmeter. The main control circuit voltage for all BX / BCX and CNVX model ovens is 24DC volts. Once the problem is determined be sure to power the oven down before disconnecting connections.

NOTE: Always troubleshoot Combi ovens in the following sequence: COOL DOWN, HOT AIR, STEAM and then COMBI. Reference the text that follows with the appropriate troubleshooting schematic to help you troubleshoot each mode.

DC VOLTAGE TEST POINTS

1. At the DCV power supply should be (2) +24Dcv and (2) -24Dcv_Rtn connections, when 115Acv is applied to the power supply there will be a small green light on at the power supply and it should always have 24Dcv between the plus and minus points.
2. Locate the logic board small connector **J1** using your voltmeter checking for 24Dcv between terminals (J1-1) 24Dcv Rtn to (J1-4) +24Dcv to verify true 24Dcv input to enable the logic board during the power up.
3. The **J1** connector between (J1-1) -24Dcv Rtn and (J1-4) +24dvcv will be the best (Test points). When troubleshooting any problems, if your looking for a low signal test between (J1-4) +24Dcv RD to the low input searching for, or if your looking for a +24Dcv_H positive leg of power check between (J1-1) -24Dcv_Rtn and the high signal searching for. (See FIGURE 1)
4. Checking for 24Dcv at the IFB relay board **J7** connector between (J7-1) to (J7-2).
5. NOTE: While troubleshooting the 24Dcv circuit with the wire schematic you will see that most all of the control switching is to a (Low) 24Dcv_Rtn. Also while reviewing the wire schematic you will see the wires labeled as a (High) or (Low) input such as (Oven_On_L) for the low input and (Door_Closed_H) for a high input/output.
6. Acv/Dcv. See the incoming power supply flow chart (FIGURE 1).

NO OPERATION WITH THE MODE SWITCH IN COOL DOWN

1. Verify that the control panel circuit breaker is in the on position.
2. Check the outlet for proper power supply.
3. Remove the LH body side panel and inspect the motor inverter control to see if it is powered up with 115Acv and if there are any error codes present if so, see the attached fault code list for troubleshooting. The display will show **00** if there are no fault codes present while the motor is not running. If no codes are present continue or if a code is present see the programming fault code troubleshooting flow chart in section 4 (FIGURE 1) page 15.
4. Locate the logic board small vertical RH connector **J1** using your voltmeter checking for 24Dcv between (J1-4) to the mode switch terminal # 4 voltage should be present, if not investigate the mode switch. Also check between the **J1** connector (J1-4) to the inverter connector BK-12 wire at CM2 for 24Dcv, if no voltage check the IFB relay board connector **J3**.
5. To bypass the mode switch and wire harness use your voltmeter set to the 10amp red fuse side with the black in COM then set your meter to DC amps, now your meter is a fused jumper wire. Now jump between the logic board **J1** connector (J1-1) to the motor speed inverter GY-19 low signal at terminal # 2 of the inverter. This should activate the inverter power up. See the cool down operation troubleshooting flow chart (FIGURE 3).

NO OPERATION WITH THE MODE SWITCH IN HOT AIR

1. Verify that the convection motor is running with the door fully closed. If not see door switch troubleshooting flow chart (FIGURE 7).
2. Verify that the thermostat has powered up, counted down and displaying a set temperature along with the heat indicator light activated.
3. Remove the LH body side panel and tilt the control panel down for troubleshooting access.

4. Checking for logic board input/output LED indicators, in the hot air mode the amber input LED's #6 and #9 need to be on along with the green output LED #13. Verify LED'S with the logic board LED designation flow chart (FIGURE 11).
5. Also look for LED indicator inputs at the (IFB) relay board, the CR3 relay LED (D31), CR2 relay LED (D21) and the CR1 relay LED (D11) will all need to be on. If not check all connectors and the 24Dcv inputs at the **J7** connector per the wire schematic. Verify LED'S with the IFB LED indicator designation flow chart (FIGURE 12).
6. If all of the above are good continue testing checking at the (T1) transformer for 24Acv output if good check the IFB connector **J4** between (J4-1) and (J4-2) 24Acv should be present.
7. Check for burner pilots if none check between the **J4** connector (J4-2) to (J4-3) for 24Acv.
8. If pilots were on but no main burner check the **J4** connector between (J4-2) to (J4-4) for 24Acv. If not then check the (IFB J4) connector for damage).
9. See the Hot air troubleshooting flow chart (FIGURE 4).

NO OPERATION WITH THE MODE SWITCH IN STEAM

1. Verify that the convection motor is running with the door closed. If not see door switch troubleshooting flow chart (FIGURE 7).
2. Verify that the thermostat has powered up, counted down and displaying a set temperature along with the heat indicator light activated.
3. Remove the LH body side panel and tilt the control panel down for troubleshooting access.
4. Check for logic board input/output LED indicators, in the steam mode the amber input LED's # 3 and # 6 need to be on along with the green output LED # 10. Verify LED'S with the LED designation flow chart (FIGURE 11).
5. Look for LED indicator inputs present at the IFB relay board, looking for the CR3 relay LED (D31), CR2 relay LED (D21) and the

6. CR7 relay LED (D71) should be on. If not check IFB connector **J7** between (J7-1) to (J7-2) for 24Dcv input see wire schematic. Verify LED'S with the IFB LED indicator flow chart (FIGURE 12).
7. If all of the above is good continue testing checking at the (T2) transformer for 24Acv
8. Output if good check the IFB connector **J6** between (J6-1) to (J6-2) 24Acv should be present.
9. Check for the steam burner pilot if none check the **J6** connector between (J6-2 to (J6-3) for 24Acv.
10. If pilot was on but no main burner check the **J6** connector between (J6-2) to (J6-4) for 24Acv. If not then check the (IFB J6) connector for possible damage correct as needed). See the steam mode flow chart (FIGURE 5).

NO OPERATION WITH THE MODE SWITCH IN COMBI

1. Verify that the convection motor is running with the door fully closed. If not see door switch troubleshooting flow chart (FIGURE 7).
2. Verify that the thermostat has powered up, counted down and displaying a set temperature along with the heat indicator light is activated.
3. Remove the LH body side panel and tilt the control panel down for troubleshooting access.
4. Checking for logic board input/output LED indicators, in the Combi mode the amber input LED's #2 and #6 need to be on along with the green output LED #13 and then #10 for 45 seconds intervals of steam while in Combi. Verify LED'S with the LED designation flow chart (FIGURE 11).
5. Look for LED indicator inputs at the (IFB) relay board, looking for the CR3 relay LED (D31), CR2 relay LED (D21), CR1 relay LED (D11) will all need to be on and CR7 relay LED (D71) will be on during a 45 second steam on time. If not check all connectors and the 24Dcv input at the **J7** connector per the wire schematic between (J7-1) to (J7-2). Verify the LED inputs with the IFB LED indicator designation flow chart (FIGURE 12).

6. If all of the above is good continue testing checking at the (T1) transformer for 24Acv output if good inspect at the IFB connector **J4** between (J4-1) to (J4-2) for 24Acv should be present.
7. Check for the burner pilots if none check between (J4-2) to (J4-3) for 24Acv.
8. If pilots were on but no main burner check between (J4-2) to (J4-4) for 24Acv.
9. If not then check the (IFB J4) connector for damage. See the Combi mode troubleshooting flow chart (FIGURE 6).

NO FILLING OF THE STEAM BOILER

1. Verify the water pressure and flow of the water pressure through the pressure regulator.
2. Verify that the control panel circuit breaker is in the on position.
3. Check for 24Dcv at the power supply with the mode switch in the off position, green light ON.
4. Shut the water supply off, then at the IFB board locate the flush switch in the center RH of the relay board and press and hold it for 45 seconds while checking for water flowing out the drain.
5. After doing so disconnect the float wires (mark as needed) check for continuity, both floats are normally closed and open when are floats full.
6. If floats are closed re-connect the float wires and turn the water supply back on. At this point with the mode switch still in the off position the logic board LED indicators amber input # 8 and green output # 15 should be on activating the fill solenoids.
7. No water filling yet check the IFB fill enable CR8 relay LED (D81), if not on check the relay board **J8** connector at (J8-1) to (J8-2) for 24dcv.
8. See the float switch troubleshooting flow chart (FIGURE 8).

OVER FILLING OF THE STEAM BOILER

1. Turn off the control panel circuit breaker to see if the water over filling continues in the oven.
2. If water stopped when power was off, turn the circuit breaker back on and check for the fill light on the control panel and look at the logic board for LED indicators. If LED's amber input # 8 and green out put # 15 are on this

would indicate the (LLC) low level cut float is in the closed position and will not open. Repair or replace floats switch as needed.

3. Check both float switches for normally closed when empty and open when steam generator is full. (If they do not open repair or replace floats as needed.
4. See the float switch troubleshooting flow chart (FIGURE 8).

CONVECTION MOTOR WILL NOT REVERSE DIRECTIONS.

1. This oven comes equipped with the feature of the convection motor reversal after every six minutes of motor run time in all modes except for the cool down mode.
2. When any mode but cool down is activated the motor should start up counter clockwise.
3. Check for 24dcv at the TMR1 timer between A1 to A2. When verified test between A1 to # 16 for 24dcv after six minutes 24dcv will switch from terminal #16 to # 18. (If voltage does not switch remove the wire from #18 and retest the timer for switching.
4. What ever the out come the motor speed inverter is looking for a 24Dcv_Rtn_L input from the timer to either terminal #5 or #6 at the motor speed inverter to reverse directions.
5. See the motor reverse troubleshooting flow chart (FIGURE 9).

DOOR SWITCH TROUBLESHOOTING

1. The door switch is a proximity switch that is activated by the metal of door when it is closed therefor-proper adjustment is needed.
2. The door switch is located at the lower left corner with the door open the switch will be protruding out ½ inch, inspect the switch for any damage and for proper adjustment.
3. There are three wires from the door switch that go directly to the IFB connector **J5**.
4. Check for 24Vdc active at the IFB relay board at the connector **J5** from (J5-3) to (J5-4).
5. If the door switch has 24Vdc going to it when the door is closed the back of the door switch will light up to indicate the door switch has

been activated and the blower motor should began running.

6. At this point check for +24Vdc_H output from the IFB connector **J5** from (J5-2) to (J5-5). If the voltage is present and the door switch is closed now look for an LED indicator at the IFB relay board CR2 relay (D21). See door switch troubleshooting flow chart (FIGURE 7).

DRAIN VALVE TROUBLESHOOTING AND OPERATION

1. The drain valve will always remain in the closed position during all mode operations.
2. If the oven boiler is below 150 degrees and after somewhere between 3-5 hours of non use the logic board will activate the drain valve motor to open and drain the boiler down then it will close the drain valve motor and then refill the boiler to the low level float switch.
3. When troubleshooting the drain valve motor operation there is a small stem switch on the right side of the IFB relay board. This can be depressed to activate the drain valve motor, while holding the switch (In) the drain valve motor open fully to drain the boiler down and when the switch is released the drain valve motor will return to the normally closed position. (Caution of a hot boiler).
4. See Troubleshooting (FIGURE 10).

NO STEAM ON DEMAND

1. While depress the steam on demand button verify at the logic board LED indicators amber input # 4 and green output # 12.
2. No LED input check for a 24dcv-Rtn_L input to the logic board at the **J3** connector at (J3-7) of the logic board. If there is no input 24Dcv_Rtn_L signal go to the steam on demand switch SW10 and check for a 24Dcv_Rtn_L signal at BK-7 of the switch to Logic Board J1 connector (J1-4).

NO DELIME PUMP OPERATION

1. The delime pump can be tested with the oven placed in the cool down, when you press and hold the steam on demand button for a few

several seconds 24Vdc should be applied directly the delime pump.

2. Verify when you activate the steam on demand button, at the logic board LED indicators amber input #4 and green output #12 light up.
3. If no voltage is found during the first test at the delime pump, go to the IFB relay board **J8** connector and test between (J8-1) to (J8-2) 24Vdc should be present.
4. Continued testing, check for 24Vdc to the R-12 wire at the delime pump testing from the **J8**
5. IFB connector (J8-2) to the R-12 wire. If voltage is good this would mean the red +24Vdc is good now check between the V-13 wire at the delime pump to check the 24Vdc_Rtn_L input from the **J8** connector test between (J8-1) to V-13. If no voltage inspect the IFB relay board for damage.

MOTOR SPEED INVERTER PRGRAMING

1. Every motor speed inverter has been programmed from the factory however for some reason if it lost it's programming it can be reprogrammed manually.
2. You will see on the inverter drive the green (Run) and red (Stop/Reset) buttons, below those two buttons there is a door that will open up to gain access to the programming keys need to reprogram the inverter drive.
3. Behind the access door the programming keys are (FUNC.), (#1↑), (#2↓) and (STR).
4. To program the inverter drive back to the factory settings (See the attached programming flow chart (Figure 3).
5. See Inverter fault code & stored fault codes flow chart section 4 (FIGURE 1) page 15.

BCX14G INCOMING POWER SUPPLY CHECK



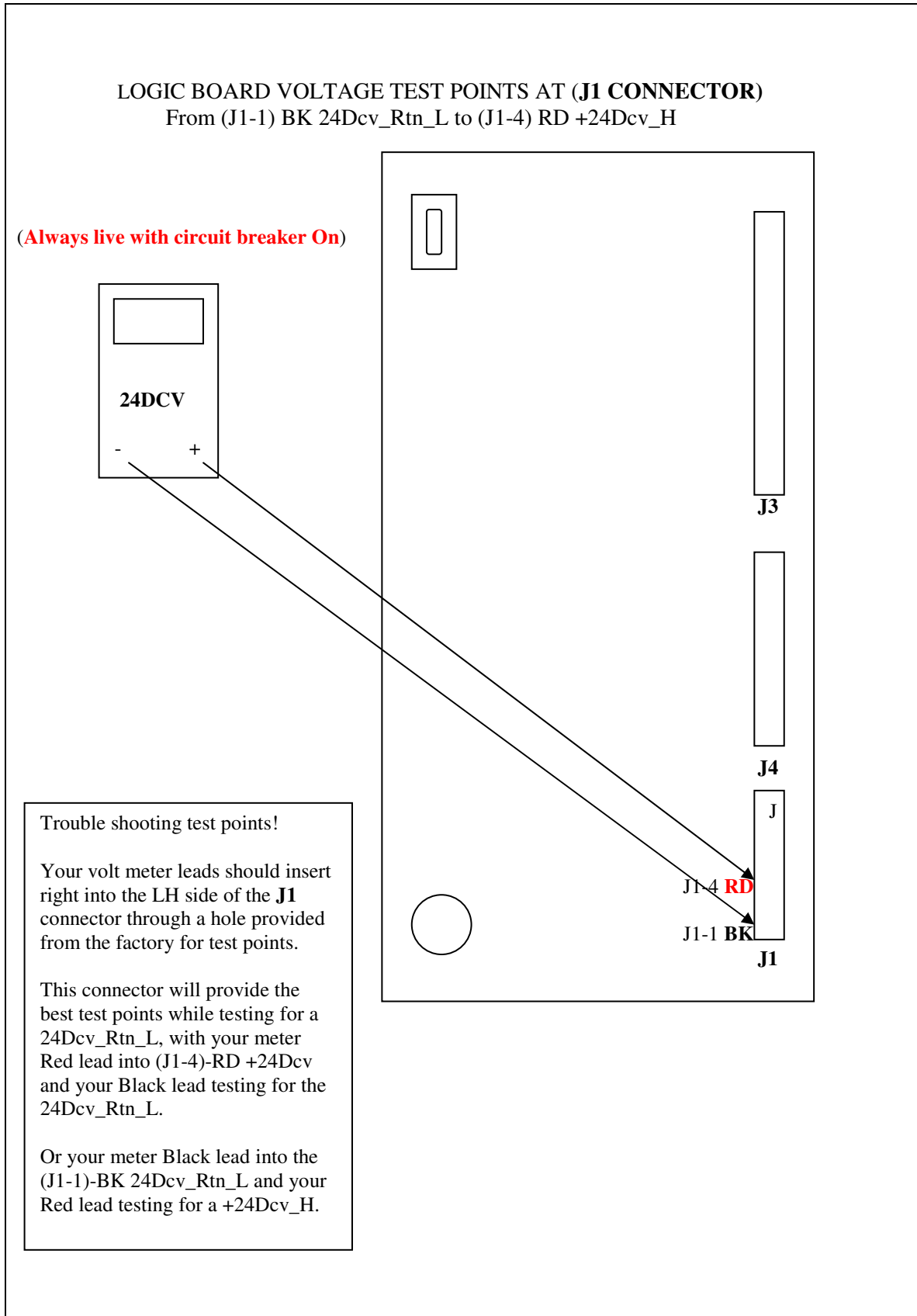


FIGURE 2

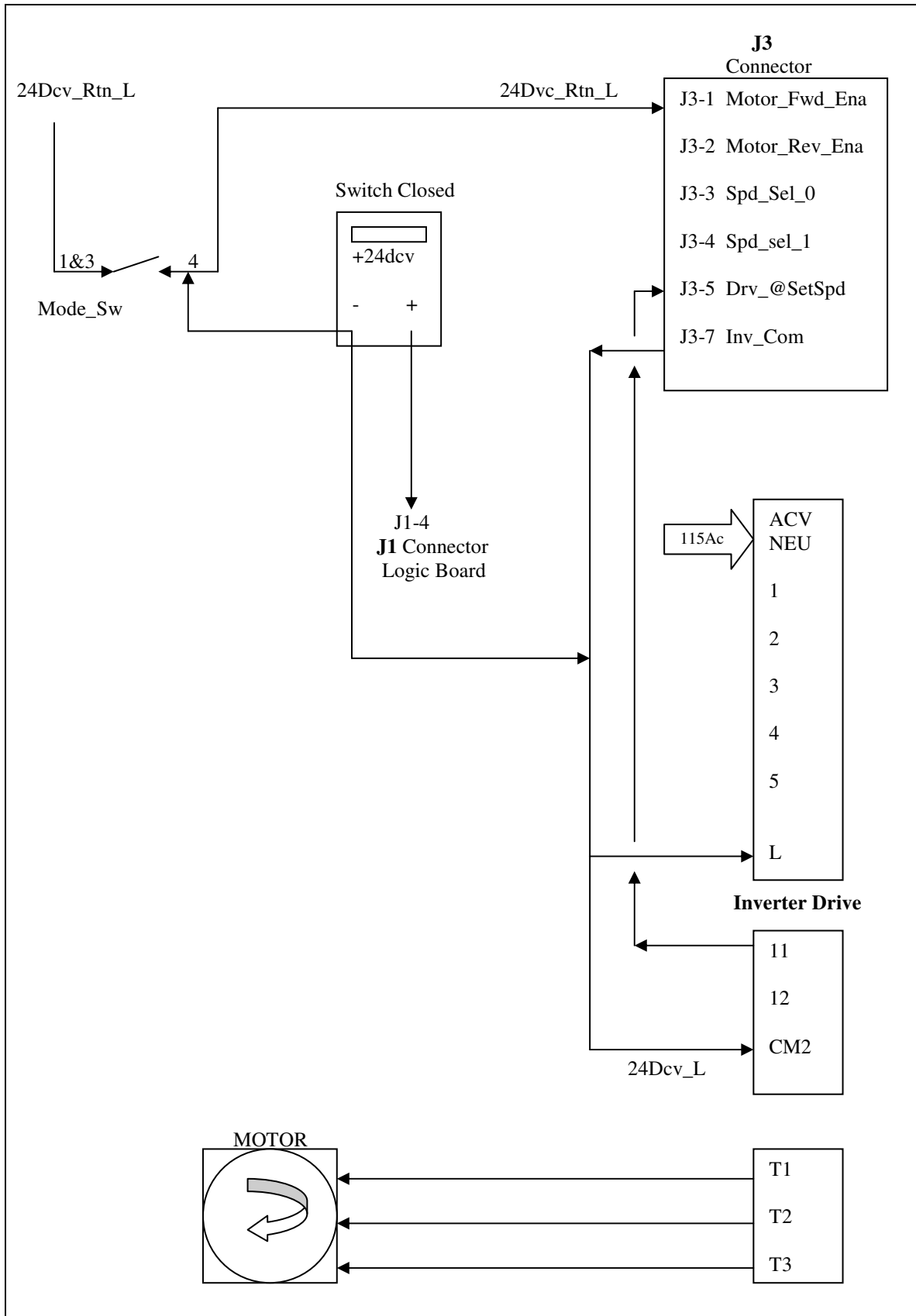


FIGURE 3

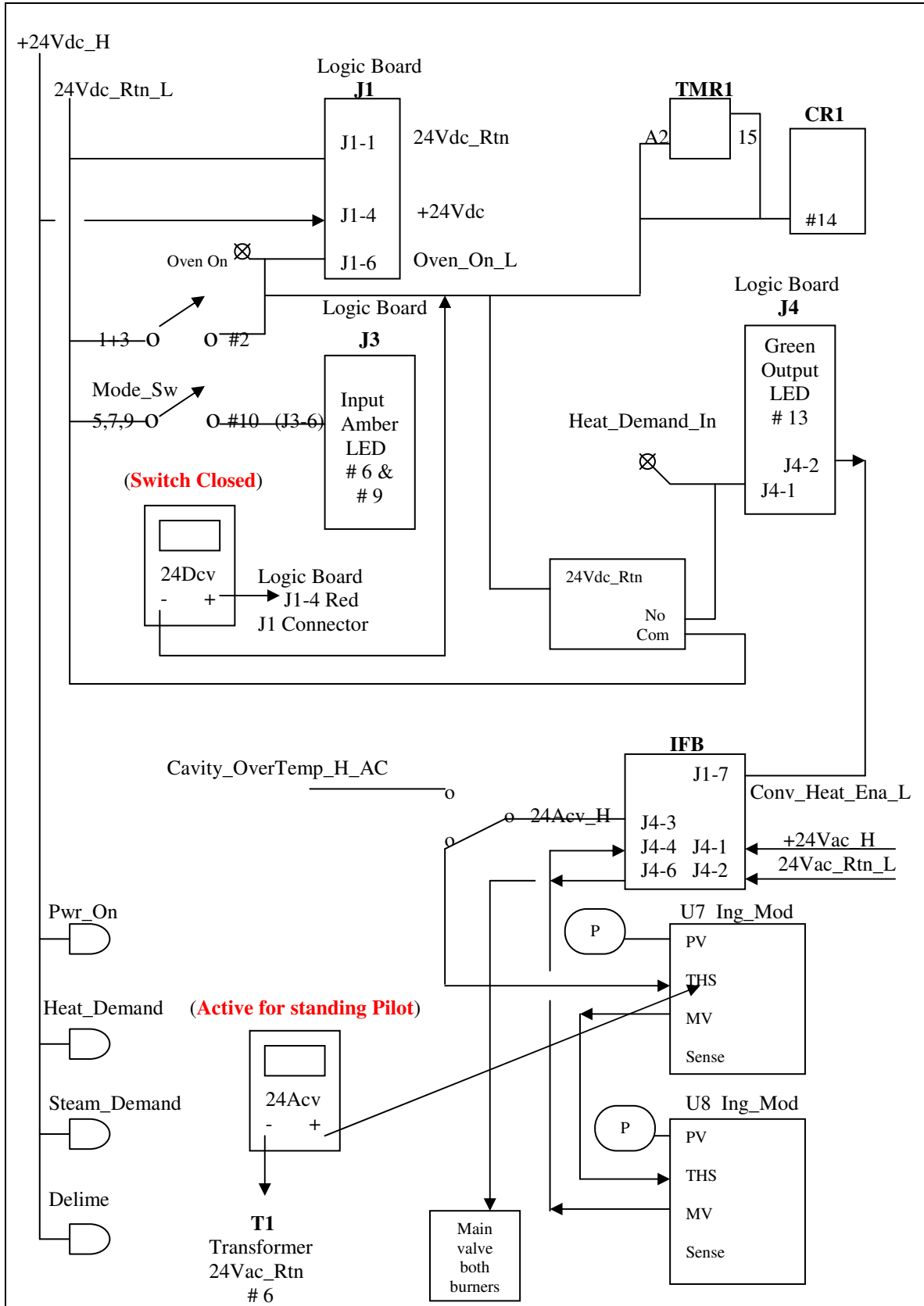


FIGURE 4

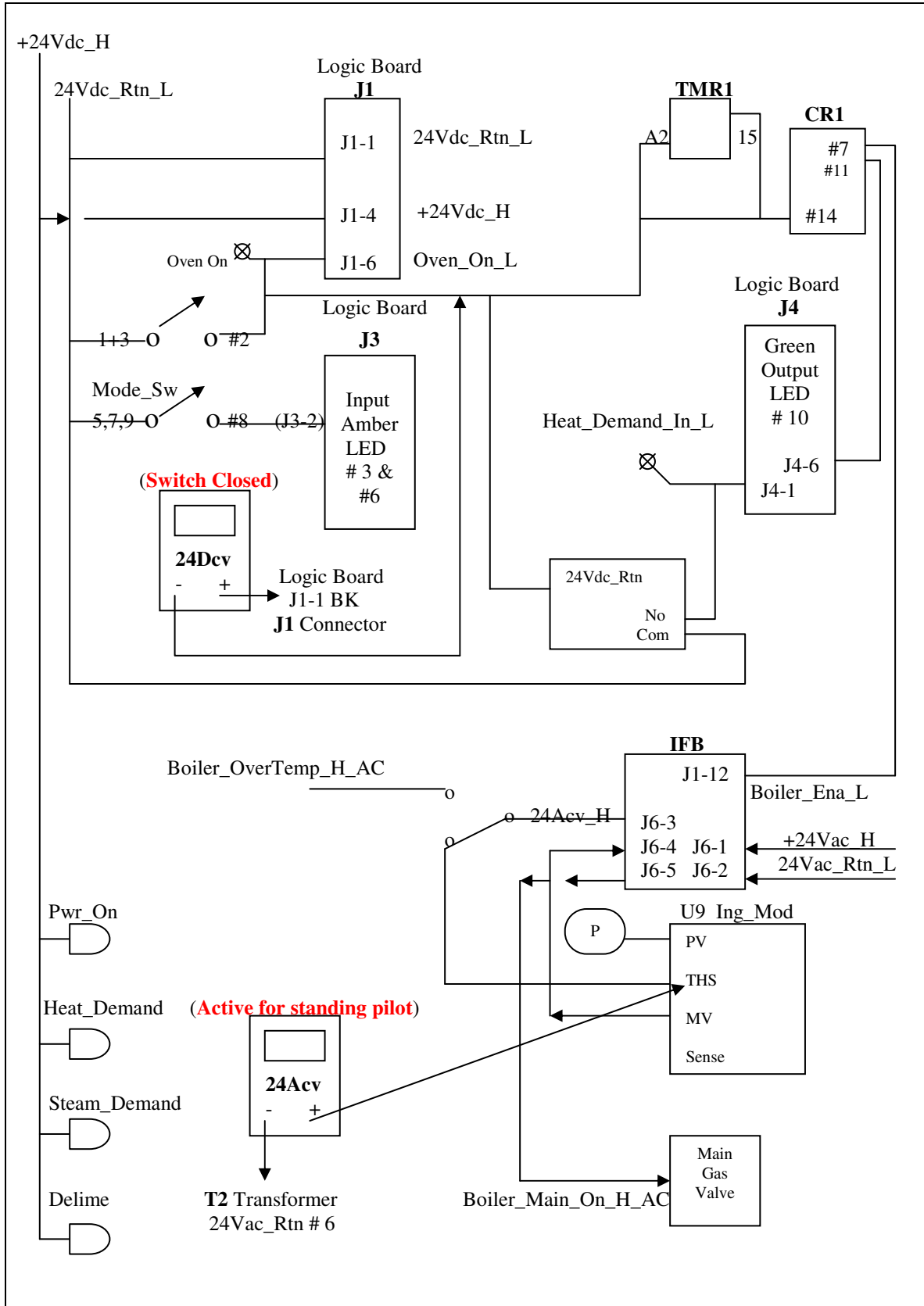


FIGURE 5

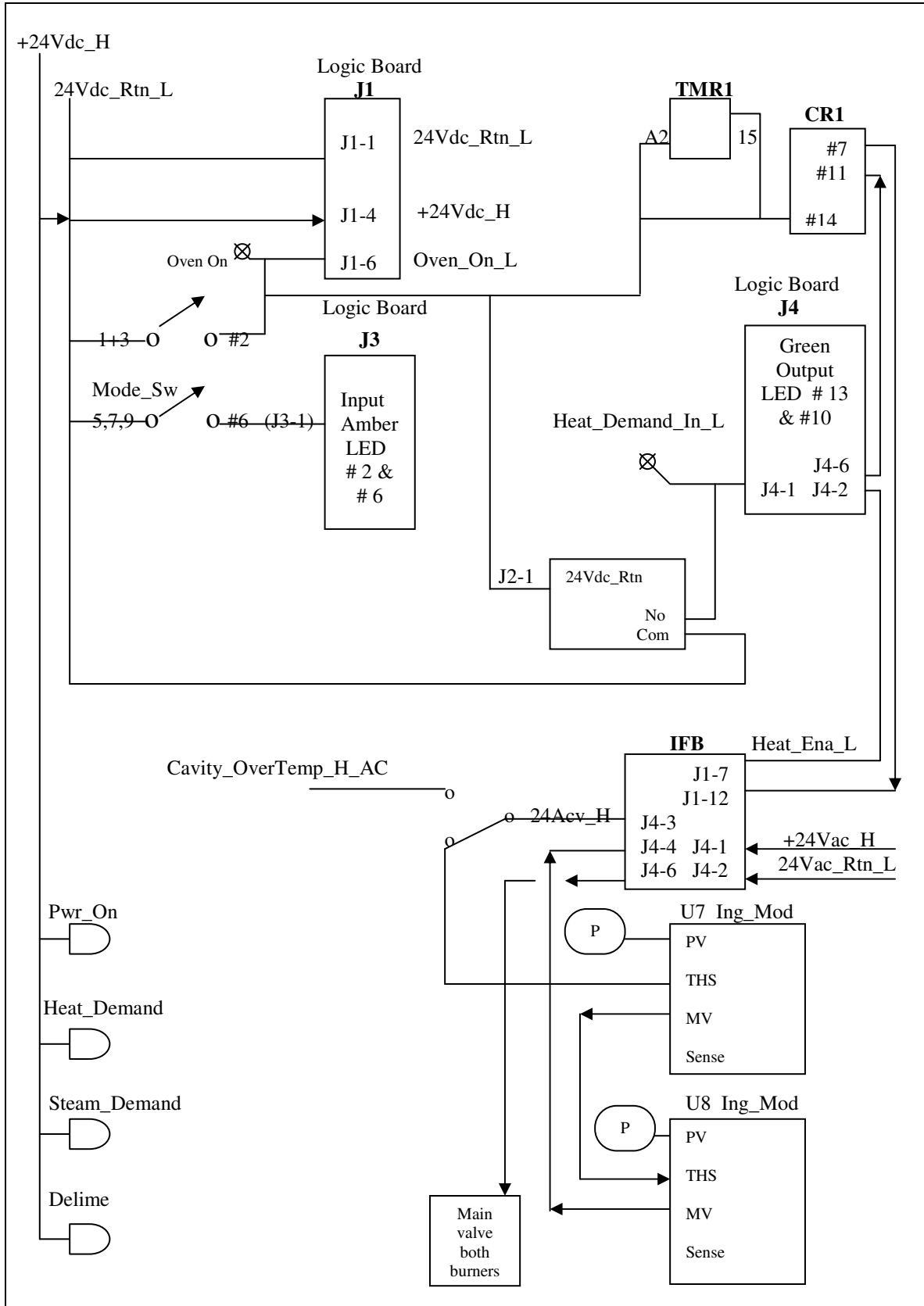


FIGURE 6

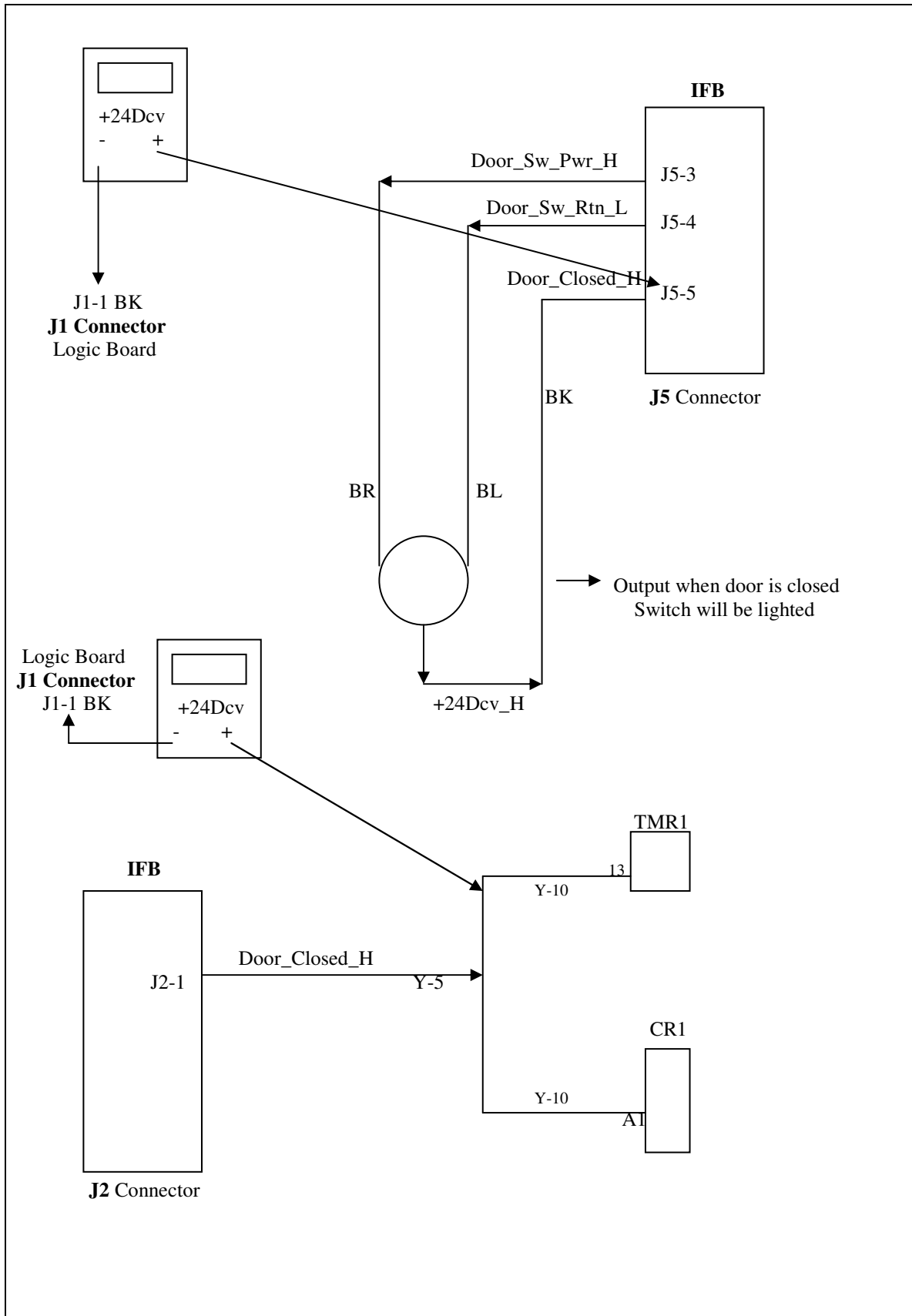


FIGURE 7

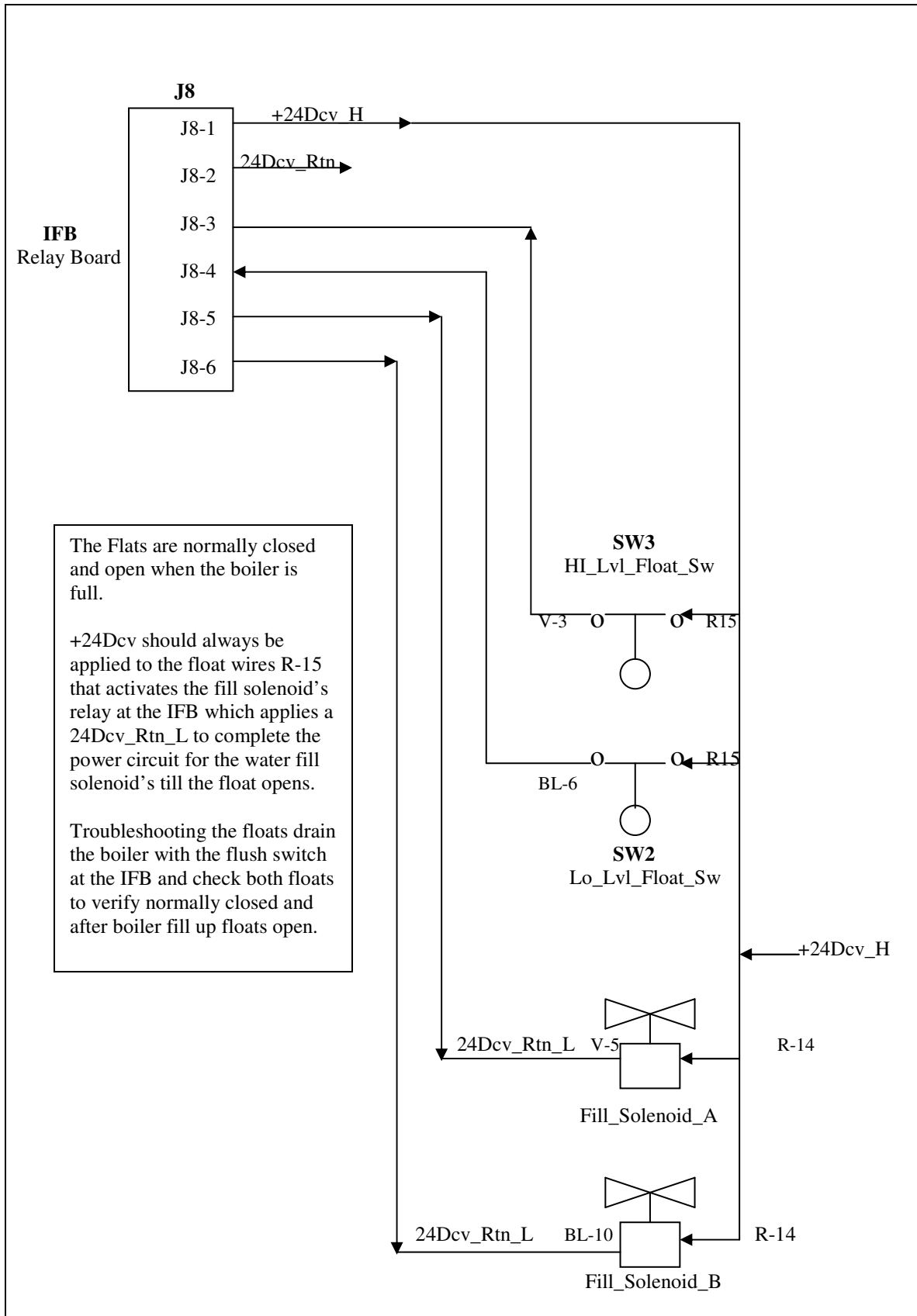
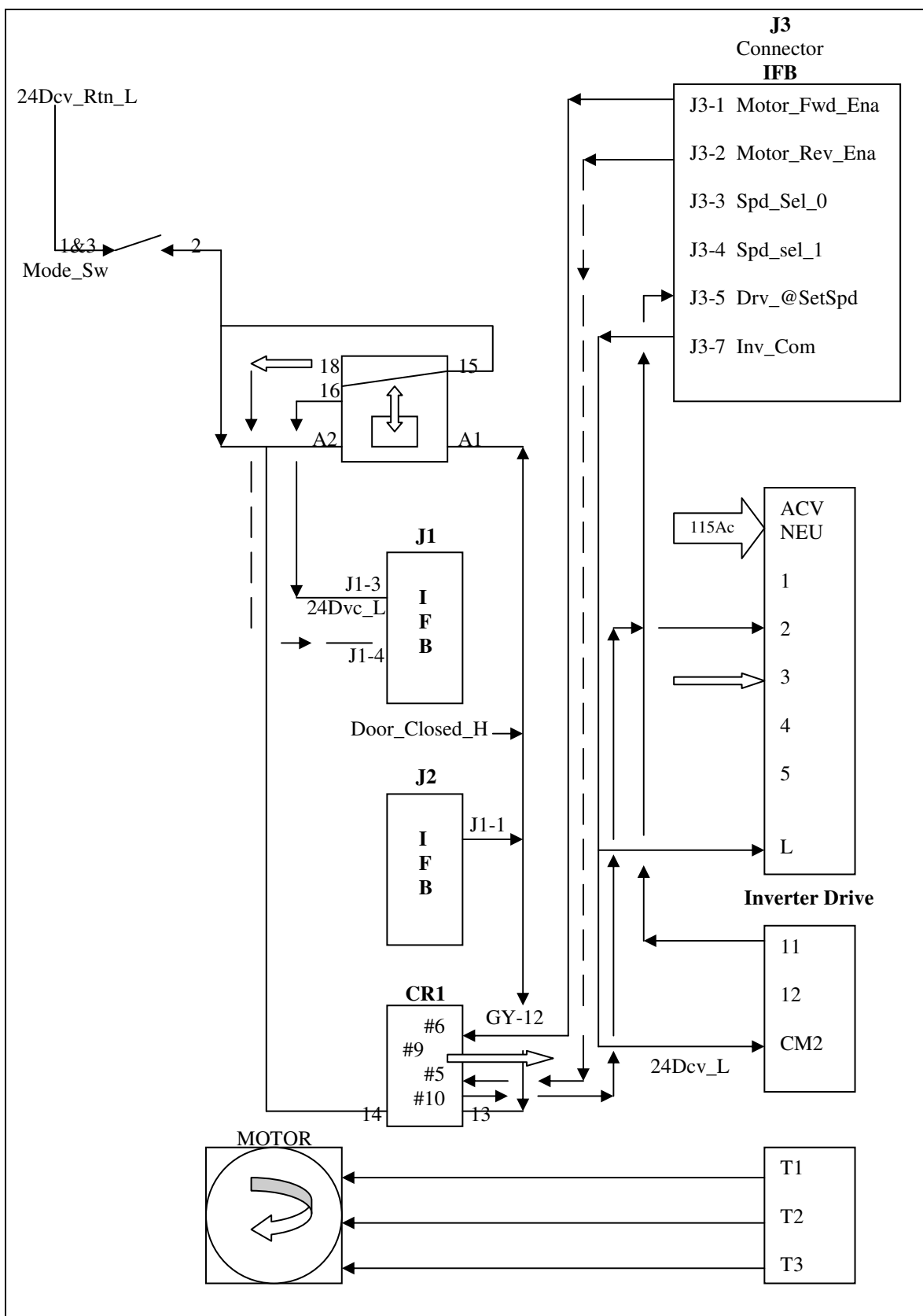


FIGURE 8



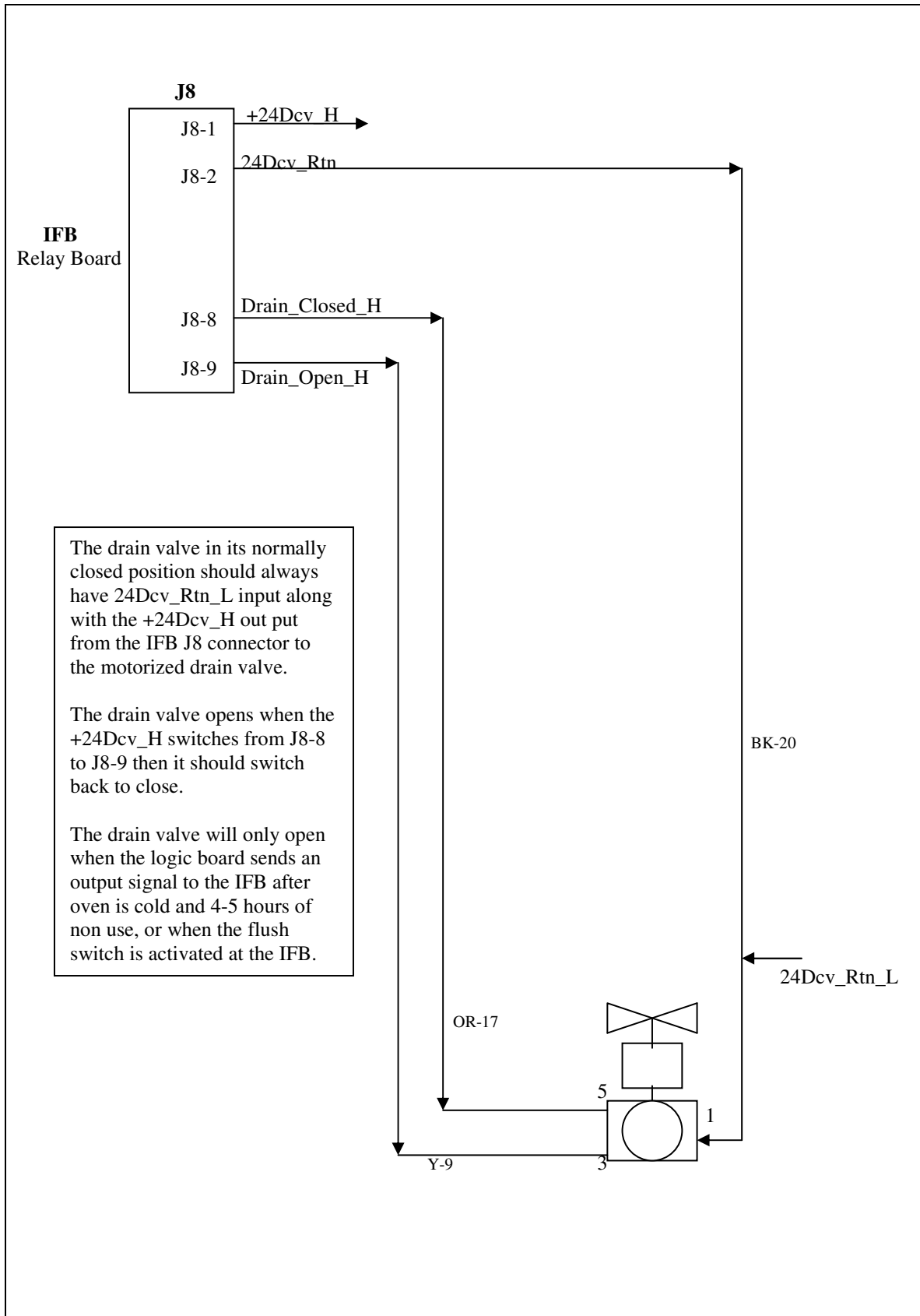


FIGURE 10

LOW FLOAT LEVEL LED'S		BOILER PREHEAT TO 185F	
LED On = INPUT		LED On = INPUT	
AMBER - INPUT LED'S		AMBER - INPUT LED'S	
LED	DESCRIPTION	LED	DESCRIPTION
1	Flush Disable (above 140F) J2-2	1	Flush Disable (above 140F) J2-2
2	Combi Mode J3-1	2	Combi Mode J3-1
3	Steam Mode J3-2	3	Steam Mode J3-2
4	Steam On Demand J3-7	4	Steam On Demand J3-7
5	Spare input J3-8	5	Spare input J3-8
6	Heat Demand J4-1	6	Heat Demand J4-1
7	Boiler High limit J4-5	7	Boiler High limit J4-5
8	Boiler Lo_Lvl_Float	8	Boiler Lo_Lvl_Float
9	Convection Heat J3-6	9	Convection Heat J3-6
LED On = OUTPUT		LED On = OUTPUT	
GREEN OUTPUT LED'S		GREEN OUTPUT LED'S	
10	Boiler Heat On	10	Boiler Heat On
11	Delime lamp Flashing / Delime Oven	11	Delime lamp Flashing / Delime Oven
12	Steam On Demand Lamp J4-3	12	Steam On Demand Lamp J4-3
13	Convection Heat On J4-3	13	Convection Heat On J4-3
14	Drain Valve On J3-10	14	Drain Valve On J3-10
15	Boiler Fill Enable, J2-3	15	Boiler Fill Enable, J2-3
16	Delime Solenoid, J2-5	16	Delime Solenoid, J2-5
17	Spare Output, J3-5	17	Spare Output, J3-5

HOT AIR MODE LED'S		STEAM MODE LED INDICATORS	
LED On = INPUT		LED On = INPUT	
AMBER - INPUT LED'S		AMBER - INPUT LED'S	
LED	DESCRIPTION	LED	DESCRIPTION
1	Flush Disable (above 140F) J2-2	1	Flush Disable (above 140F) J2-2
2	Combi Mode J3-1	2	Combi Mode J3-1
3	Steam Mode J3-2	3	Steam Mode J3-2
4	Steam On Demand J3-7	4	Steam On Demand J3-7
5	Spare input J3-8	5	Spare input J3-8
6	Heat Demand J4-1	6	Heat Demand J4-1
7	Boiler High limit J4-5	7	Boiler High limit J4-5
8	Boiler Lo_Lvl_Float	8	Boiler Lo_Lvl_Float
9	Convection Heat J3-6	9	Convection Heat J3-6
LED On = OUTPUT		LED On = OUTPUT	
GREEN OUTPUT LED'S		GREEN OUTPUT LED'S	
10	Boiler Heat On	10	Boiler Heat On
11	Delime lamp Flashing / Delime Oven	11	Delime lamp Flashing / Delime Oven
12	Steam On Demand Lamp J4-3	12	Steam On Demand Lamp J4-3
13	Convection Heat On J4-3	13	Convection Heat On J4-3
14	Drain Valve On J3-10	14	Drain Valve On J3-10
15	Boiler Fill Enable, J2-3	15	Boiler Fill Enable, J2-3
16	Delime Solenoid, J2-5	16	Delime Solenoid, J2-5
17	Spare Output, J3-5	17	Spare Output, J3-5

COMBI MODE LED'S		STEAM ON DEMAND LED'S	
LED On = INPUT		LED On = INPUT	
AMBER - INPUT LED'S		AMBER - INPUT LED'S	
LED	DESCRIPTION	LED	DESCRIPTION
1	Flush Disable (above 140F) J2-2	1	Flush Disable (above 140F) J2-2
2	Combi Mode J3-1	2	Combi Mode J3-1
3	Steam Mode J3-2	3	Steam Mode J3-2
4	Steam On Demand J3-7	4	Steam On Demand J3-7
5	Spare input J3-8	5	Spare input J3-8
6	Heat Demand J4-1	6	Heat Demand J4-1
7	Boiler High limit J4-5	7	Boiler High limit J4-5
8	Boiler Lo_Lvl_Float	8	Boiler Lo_Lvl_Float
9	Convection Heat J3-6	9	Convection Heat J3-6
LED On = OUTPUT		LED On = OUTPUT	
GREEN OUTPUT LED'S		GREEN OUTPUT LED'S	
10	Boiler Heat On > (45 Seconds)	10	Boiler Heat On
11	Delime lamp Flashing / Delime Oven	11	Delime lamp Flashing / Delime Oven
12	Steam On Demand Lamp J4-3	12	Steam On Demand Lamp J4-3
13	Convection Heat On J4-3	13	Convection Heat On J4-3
14	Drain Valve On J3-10	14	Drain Valve On J3-10
15	Boiler Fill Enable, J2-3	15	Boiler Fill Enable, J2-3
16	Delime Solenoid, J2-5	16	Delime Solenoid, J2-5
17	Spare Output, J3-5	17	Spare Output, J3-5

DRAIN VALVE OPEN LED'S		ACTIVE DELIME PUMP LED	
LED On = INPUT		LED On = INPUT	
AMBER - INPUT LED'S		AMBER - INPUT LED'S	
LED	DESCRIPTION	LED	DESCRIPTION
1	Flush Disable (above 140F) J2-2	1	Flush Disable (above 140F) J2-2
2	Combi Mode J3-1	2	Combi Mode J3-1
3	Steam Mode J3-2	3	Steam Mode J3-2
4	Steam On Demand J3-7	4	Steam On Demand J3-7
5	Spare input J3-8	5	Spare input J3-8
6	Heat Demand J4-1	6	Heat Demand J4-1
7	Boiler High limit J4-5	7	Boiler High limit J4-5
8	Boiler Lo_Lvl_Float	8	Boiler Lo_Lvl_Float
9	Convection Heat J3-6	9	Convection Heat J3-6
LED On = OUTPUT		LED On = OUTPUT	
GREEN OUTPUT LED'S		GREEN OUTPUT LED'S	
10	Boiler Heat On	10	Boiler Heat On
11	Delime lamp Flashing / Delime Oven	11	Delime lamp Flashing / Delime Oven
12	Steam On Demand Lamp J4-3	12	Steam On Demand Lamp J4-3
13	Convection Heat On J4-3	13	Convection Heat On J4-3
14	Drain Valve On J3-10	14	Drain Valve On J3-10
15	Boiler Fill Enable, J2-3	15	Boiler Fill Enable, J2-3
16	Delime Solenoid, J2-5	16	Delime Solenoid On, J2-5
17	Spare Output, J3-5	17	Spare Output, J3-5

BCX14 Interface Board LED Designations Part # 39672

Lights On indicate (Energized Relays) active circuits as labeled.

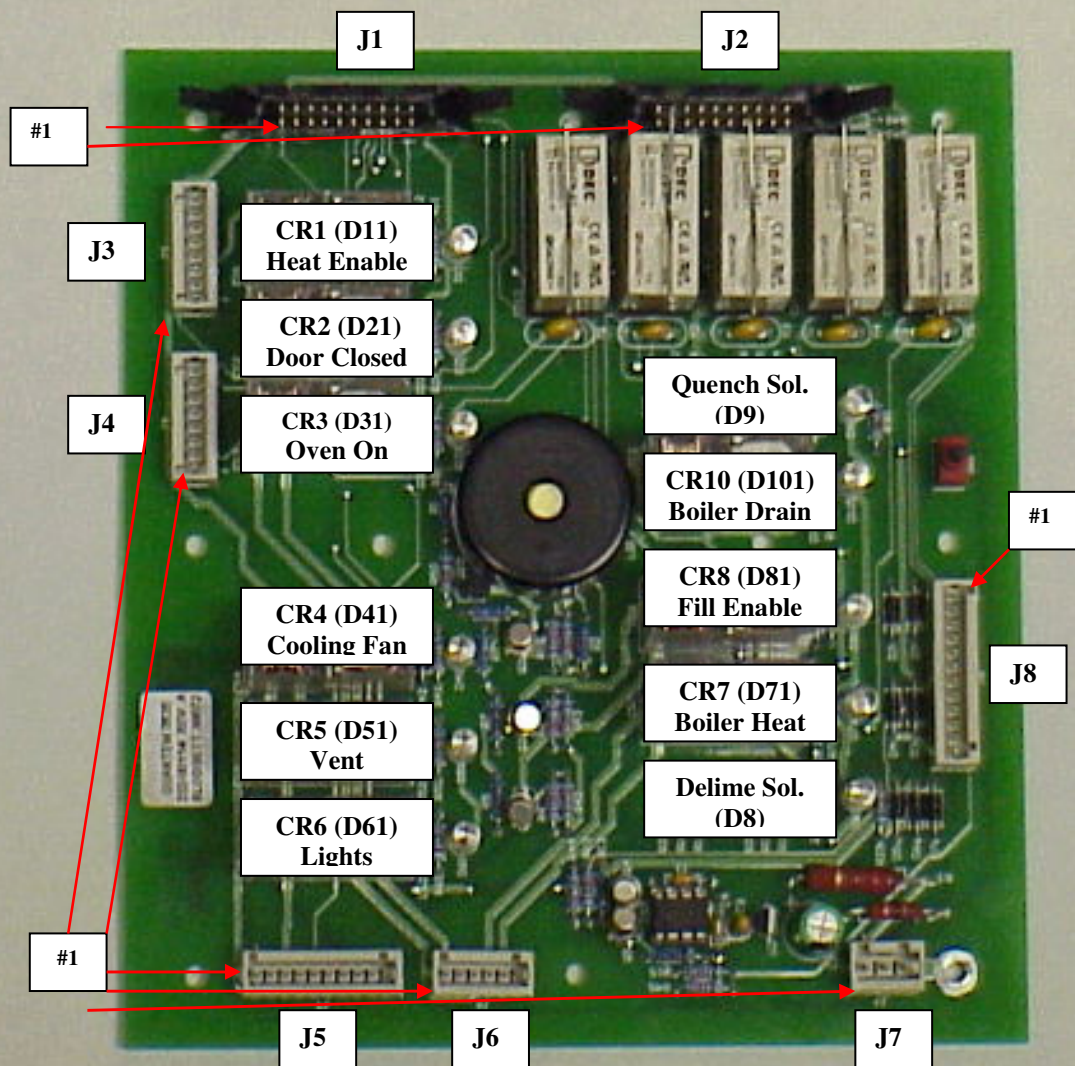


FIGURE 12

BCX14G - Trouble shooting test points

~ DC Voltage Test Points ~

#	Components Testing	Test Points		Voltage AC + DC
		Black lead	Red Lead	
1	DC Power Supply	Power supply (N)	Power supply (L)	115 VAC
2	DC Power Supply	Power supply (-V)	Power supply (+V)	24 VDC
3	BCX2 (Logic Board)	J1 Connector (J1-1) BK-3 24vdc_Rtn	J1 Connector (J1-4) RD-1 +24vdc	24 VDC
4	BCX2 (Logic Board) / DC Power Supply	J1 Connector (J1-1) BK-3 24vdc_Rtn	(+V) Red +24vdc_H terminal at power supply	24 VDC
5	BCX2 (Logic Board) / DC Power Supply	(-V) Black 24vdc_Rtn terminal at power supply	J1 Connector (J1-4) RD-1 +24vdc_H	24 VDC
6	(IFB) Relay Board	J7 Connector (J7-2) Black	J7 Connector (J7-1) Red	24 VDC

~ Cool Down Operation at Low Speed ~

#	Components Testing	Test Points		Voltage AC + DC
		Black lead	Red Lead	
1	Motor Speed Inverter	(N)	(L)	115 VAC
2	Mode Switch to BCX2 (Logic Board)	Mode Sw Terminal #4 (GY-7)	J1 Connector J1-4 (RD-1)	24 VDC
3	Motor Speed Inverter to BCX2 (Logic Board)	(Inverter) Terminal #CW2 (BK-12)	J1 Connector J1-4 (RD-1)	24 VDC
4	Motor Speed Inverter to BCX2 (Logic Board)	(Inverter) Terminal # 3 (GY-17)	J1 Connector J1-4 (RD-1)	24 VDC
5	Motor Speed Inverter to BCX2 (Logic Board)	(Inverter) Terminal # 2 (GY-18)	J1 Connector J1-4 (RD-1)	24 VDC
6	Motor Speed Inverter to BCX2 (Logic Board)	(Inverter) Terminal # 11 (GY-15)	J1 Connector J1-4 (RD-1)	24 VDC

~ Hot Air Mode with Heat Light Active ~

#	Components Testing	Test Points		Voltage AC + DC
		Black lead	Red Lead	
1	BCX2 (Logic Board)	J3 Connector (J3-6) GY-3	J1 Connector (J1-4) RD-1	24 VDC
2	BCX2 (Logic Board)	J4 Connector (J4-1) V-6	J1 Connector (J1-4) RD-1	24 VDC
3	BCX2 (Logic Board)	J4 Connector (J4-2) Y-1	J1 Connector (J1-4) RD-1	24 VDC
4	(T1) Top Transformer	Terminal #6 (WH-2)	Terminal #4 (RD-2)	24 VAC
5	(IFB) Relay Board	J4 Connector (J4-2) W-2	J4 Connector (J4-1) RD-2	24 VAC
6	(IFB) Relay Board	J4 Connector (J4-2) W-2	J4 Connector (J4-3) OR-22	24 VAC
7	(IFB) Relay Board	J4 Connector (J4-2) W-2	U7 HA Spark Box (THS-2)	24 VAC
8	(IFB) Relay Board	J4 Connector (J4-2) W-2	J4 Connector (J4-4) OR-23	24 VAC
9	(IFB) Relay Board	J4 Connector (J4-2) W-2	J4 Connector (J4-6) BL-1	24 VAC
10	(IFB) Relay Board / Hot Air Gas Valve	(IFB) J4 Connector (J4-2) W-2	Hot Air Gas Valve (MV) BL-1	24 VAC

~ Steam Mode with Heat Light Active ~				
#	Components Testing	Test Points		Voltage AC + DC
		Black lead	Red Lead	
1	BCX2 (Logic Board)	J3 Connector (J3-2) GY-2	J1 Connector (J1-4) RD-1	24 VDC
2	BCX2 (Logic Board)	J4 Connector (J4-1) V-6	J1 Connector (J1-4) RD-1	24 VDC
3	BCX2 (Logic Board)	J4 Connector (J4-6) BL-2	J1 Connector (J1-4) RD-1	24 VDC
4	(T2) Bottom Transformer	Terminal #6 (WH-1)	Terminal #4 (RD-1)	24 VAC
5	(IFB) Relay Board	J6 Connector (J6-2) W-1	J6 Connector (J6-1) RD-1	24 VAC
6	(IFB) Relay Board	J6 Connector (J6-2) W-1	J6 Connector (J6-3) Y-6	24 VAC
7	(IFB) Relay Board	J6 Connector (J6-2) W-1	U9 Spark Box (THS-2) Y-2	24 VAC
8	(IFB) Relay Board	J6 Connector (J6-2) W-1	J6 Connector (J6-4) Y-3	24 VAC
9	(IFB) Relay Board	J6 Connector (J6-2) W-1	J6 Connector (J6-5) RD-16	24 VAC
10	(IFB) Relay Board / Steam Gas Valve	(IFB) J6 Connector (J4-2) W-2	Steam Gas Valve (MV) RD-16	24 VAC
~ Combi Mode with Heat Light Active ~				
#	Components Testing	Test Points		Voltage AC + DC
		Black lead	Red Lead	
1	BCX2 (Logic Board)	J3 Connector (J3-1) GY-1	J1 Connector (J1-4) RD-1	24 VDC
2	BCX2 (Logic Board)	J4 Connector (J4-1) V-6	J1 Connector (J1-4) RD-1	24 VDC
3	BCX2 (Logic Board)	J4 Connector (J4-2) Y-1	J1 Connector (J1-4) RD-1	24 VDC
4	BCX2 (Logic Board)	J4 Connector (J4-6) BL-2 (Active 25%)	J1 Connector (J1-4) RD-1	24 VDC
5	(T1) Top Transformer	Terminal #6 (WH-2)	Terminal #4 (RD-2)	24 VAC
6	(IFB) Relay Board	J4 Connector (J4-2) W-2	J4 Connector (J4-1) RD-2	24 VAC
7	(IFB) Relay Board	J4 Connector (J4-2) W-2	J4 Connector (J4-3) OR-22	24 VAC
8	(IFB) Relay Board	J4 Connector (J4-2) W-2	U7 Spark Box (THS-2)	24 VAC
9	(IFB) Relay Board	J4 Connector (J4-2) W-2	J4 Connector (J4-4) OR-23	24 VAC
10	(IFB) Relay Board	J4 Connector (J4-2) W-2	J4 Connector (J4-6) BL-1	24 VAC
11	(IFB) Relay Board / Hot Air Gas Valve	(IFB) J4 Connector (J4-2) W-2	Hot Air Gas Valve (MV) BL-1	24 VAC
12	(T2) Bottom Transformer	Terminal #6 (WH-1)	Terminal #4 (RD-1)	24 VAC
13	(IFB) Relay Board	J6 Connector (J6-2) W-1	J6 Connector (J6-1) RD-1	24 VAC
14	(IFB) Relay Board	J6 Connector (J6-2) W-1	J6 Connector (J6-3) Y-6	24 VAC
15	(IFB) Relay Board	J6 Connector (J6-2) W-1	U9 Spark Box (THS-2) Y-2	24 VAC
16	(IFB) Relay Board	J6 Connector (J6-2) W-1	J6 Connector (J6-4) Y-3	24 VAC
17	(IFB) Relay Board	J6 Connector (J6-2) W-1	J6 Connector (J6-5) RD-16	24 VAC
18	(IFB) Relay Board / Steam Gas Valve	(IFB) J6 Connector (J4-2) W-2	Steam Gas Valve (MV) RD-16	24 VAC

~ Boiler Float Level Troubleshooting ~

#	Components Testing	Test Points		Voltage AC + DC
		Black lead	Red Lead	
1	(IFB) Relay Board	J8 Connector (J8-2) BK-4	J8 Connector (J8-1) RD-4	24 VDC
2	(IFB) Relay Board (Hi_Lvl Float Closed)	J8 Connector (J8-2) BK-4	J8 Connector (J8-3) V-3	24 VDC
3	(IFB) Relay Board (Hi_Lvl Float Open)	J8 Connector (J8-2) BK-4	J8 Connector (J8-3) V-3	0 VDC
4	(IFB) Relay Board (Lo_Lvl Float Closed)	J8 Connector (J8-2) BK-4	J8 Connector (J8-4) BL-6	24 VDC
5	(IFB) Relay Board (Lo_Lvl Float Open)	J8 Connector (J8-2) BK-4	J8 Connector (J8-4) BL-6	0 VDC
6	(IFB) Relay Board (Hi_Lvl Float Closed)	J8 Connector (J8-5) V-5 (To Fill Solenoid)	J8 Connector (J8-1) RD-4	24 VDC
7	(IFB) Relay Board (Lo_Lvl Float Closed)	J8 Connector (J8-6) BL-10 (To Fill Solenoid)	J8 Connector (J8-1) RD-4	24 VDC

~ Drain Valve Troubleshooting ~

#	Components Testing	Test Points		Voltage AC + DC
		Black lead	Red Lead	
1	(IFB) Relay Board	J8 Connector (J8-2) BK-4	J8 Connector (J8-1) RD-4	24 VDC
2	(IFB) Relay Board (Drain Valve Closed)	J8 Connector (J8-9) Y-9	J8 Connector (J8-1) RD-4	24 VDC
3	(IFB) Relay Board (Drain Valve Closed)	J8 Connector (J8-8) OR-17	J8 Connector (J8-1) RD-4	0 VDC
4	(IFB) Relay Board (Drain Valve Open)	J8 Connector (J8-8) OR-17	J8 Connector (J8-1) RD-4	24 VDC
5	(IFB) Relay Board (Drain Valve Open)	J8 Connector (J8-9) Y-9	J8 Connector (J8-1) RD-4	0 VDC

~ Steam on Demand Troubleshooting ~

#	Components Testing	Test Points		Voltage AC + DC
		Black lead	Red Lead	
1	BCX2 (Logic Board)	J3 Connector (J3-7) BL-1 (Activated Switch)	J1 Connector (J1-4) RD-1	24 VDC
2	BCX2 (Logic Board)	J4 Connector (J4-3) V-2	J1 Connector (J1-4) RD-1	24 VDC

~ Delime Pump Troubleshooting ~ (Activated by Steam on Demand Switch in Cool Down Mode)

#	Components Testing	Test Points		Voltage AC + DC
		Black lead	Red Lead	
1	BCX2 (Logic Board)	J3 Connector (J3-7) BL-1 (Activated Switch)	J1 Connector (J1-4) RD-1	24 VDC
2	BCX2 (Logic Board)	J4 Connector (J4-3) V-2	J1 Connector (J1-4) RD-1	24 VDC
3	(IFB) Relay Board	J8 Connector (J8-2) BK-4	J8 Connector (J8-1) RD-4	24 VDC
4	(IFB) Relay Board	J8 Connector (J8-11) V-13	J8 Connector (J8-1) RD-4	24 VDC
5	(IFB) Relay Board / Delime Pump	(IFB) J8 Connector (J8-2) BK-4	Pump Connector (RD-12)	24 VDC
6	Delime Pump	(V-13)	(RD-12)	24 VDC

Symbol Description Diagram

<u>SYM</u>	<u>DESCRIPTION</u>
BCX-2	24DCV BX Series BC2 Logic Board
CON4	24DCV Power Supply
CR1	Relay, Oven, On/Off
DS5	Power On Light
DS6	Heat Demand Light
DS7	Low Water light
DS8	Delime Light
DS9	Steam On Demand Light
IFB	Interface Relay Board
K1	Hot Air Contactor
K1_Aux	Hot Air Auxiliary Contact
K2	Steam Contactor
K2_Aux	Steam Auxiliary Contact
MTR1	Convection Fan Motor 220V
MTR2	Cooling Fan
MTR3	Boiler Drain Valve
Prb1-1	Cavity Temperature Probe
Prb2-1	Meat Temperature Probe
R1	Temperature Control Potentiometer
R7	Steam On Demand Potentiometer
RT1	Thermistor 5 Ohm @ 25C
SW1	Mode Selector Switch
SW2	Light Switch
SW3	Vent Switch
SW4	Cavity/Boiler High Limit
SW6	Heat Cut off Switch
SW7	Flush Disable Switch
SW8	Door Switch Proximity
SW9	Convection Motor Rotary Switch
SW10	Steam On Demand Switch
SW11	Boiler Preheat Switch open @ 185
SW15	Cooling Fan Switch Close @ 110
SW16	Quench Thermostat Close @ 150
T1	Hot Air Transformer 208/24ACV
T2	Steam Transformer 208/24ACV
TR1	Terminal Block Incoming Power Supply
TB2	Terminal Block Oven Interior Lights
TC1	Temperature Control
TMR1	Programmable Motor Reverse Timer
U6	Programmable Motor speed Inverter
U7	Hot Air Ignition Spark Module 1
U8	Hot Air Ignition Spark Module 2
U9	Steam Ignition Spark Module

This image shows a full page of blank, lined paper. It features approximately 20 evenly spaced horizontal black lines across its entire width, providing a guide for handwriting or typing. The background is a solid off-white color.

BX / BCX Man Control - L100 Parameters for 50816 Inverter Drive

NOTE: Oven connected to power, mode switch in "OFF" position, display should read " 0.0".

PRESS		DISPLAY		
FUNC		d	0	1
▼	keep pushing until	A	-	-
FUNC	twice	A	0	1
▲	keep pushing until		0	2
STR	to save	A	0	1
▲	once	A	0	2
FUNC	once			
▲	keep pushing until		0	1
STR		A	0	2
▲	keep pushing until	A	2	0
FUNC	once			
▲	push + hold until	2	0.	0
STR	to save	A	2	0
▲	once	A	2	1
FUNC	once			
▲	push + hold until	3	0.	0
STR	to save	A	2	1
▲	once	A	2	2
FUNC				
▲	push + hold until	4	0.	0
STR	to save	A	2	2
▲	once	A	2	3
FUNC	once			
▲	push + hold until	5	0.	0
STR	to save	A	2	3
▲	keep pushing until	A	5	1
FUNC	once			
▲	once		0	1
STR	to save	A	5	1
▲	once	A	5	2
FUNC	once			
▲	push + hold until	1	0.	0
STR	to save	A	5	2
▲	twice	A	5	4
FUNC	once			
▲	push + hold until		6	0
STR	to save	A	5	4
▲	once	A	5	5
FUNC	once			
▲	push + hold until		6.	0
STR	to save	A	5	5
▲	push + hold until	b	0	1
FUNC	once			
▲	once		0	2
STR	to save	b	0	1
▲	once	b	0	2
FUNC	once			
▲	push + hold until	2	5.	0
STR	to save	b	0	2

PRESS		DISPLAY		
▲	keep pushing until	b	1	2
FUNC	once			
▼	keep pushing until	4.	0	0
STR	to save	b	1	2
▲	keep pushing until	b	2	2
FUNC	once			
▼	push + hold until	3.	8	0
STR	to save			
▲	push + hold until	C	0	3
FUNC	once			
▼	keep pushing until		0	2
STR	to save	C	0	3
▲	once	C	0	4
FUNC	once			
▼	keep pushing until		0	3
STR	to save	C	0	4
▲	once	C	0	5
FUNC	once			
▼	keep pushing until		0	5
STR	to save	C	0	5
FUNC	(twice)	C	-	-
▲	keep pushing until	F	0	2
FUNC	once			
▼	keep pushing until		8.	0
STR	to save	F	0	2
▲	once	F	0	3
FUNC	once			
▲	keep pushing until	1	2.	0
STR	to save	F	0	3
▲	keep pushing until	d	0	1
FUNC	Programming Complete		0.	0

Motor Inverter Error Codes

E_01	Over current event while at constant speed
E_02	Over current event during deceleration
E_03	Over current event during acceleration
E_04	Over current event during other conditions
E_05	Overload protection
E_07	Over-voltage protection
E_08	EEPROM error
E_09	Under-voltage error
E_11	CPU error
E_22	CPU error
E_12	External trip
E_13	USP
E_14	Ground Fault
E_15	Input over-voltage
E_21	Inverter thermal trip
E_35	Thermistor

BX / BCX Man Control - Stored Fault Codes for 50816 Inverter Drive

NOTE: Oven connected to power, mode switch in "OFF" position, display should read " 0.0".

[illegible][illegible]

Motor Inverter Error Codes

- | | |
|-------------|--|
| E_01 | Over current event while at constant speed |
| E_02 | Over current event during deceleration |
| E_03 | Over current event during acceleration |
| E_04 | Over current event during other conditions |
| E_05 | Overload protection |
| E_07 | Over-voltage protection |
| E_08 | EEPROM error |
| E_09 | Under-voltage error |
| E_11 | CPU error |
| E_22 | CPU error |
| E_12 | External trip |
| E_13 | USP |
| E_14 | Grounding Fault |
| E_15 | Input over-voltage |
| E_21 | Inverter thermal trip |
| E_35 | Thermistor |

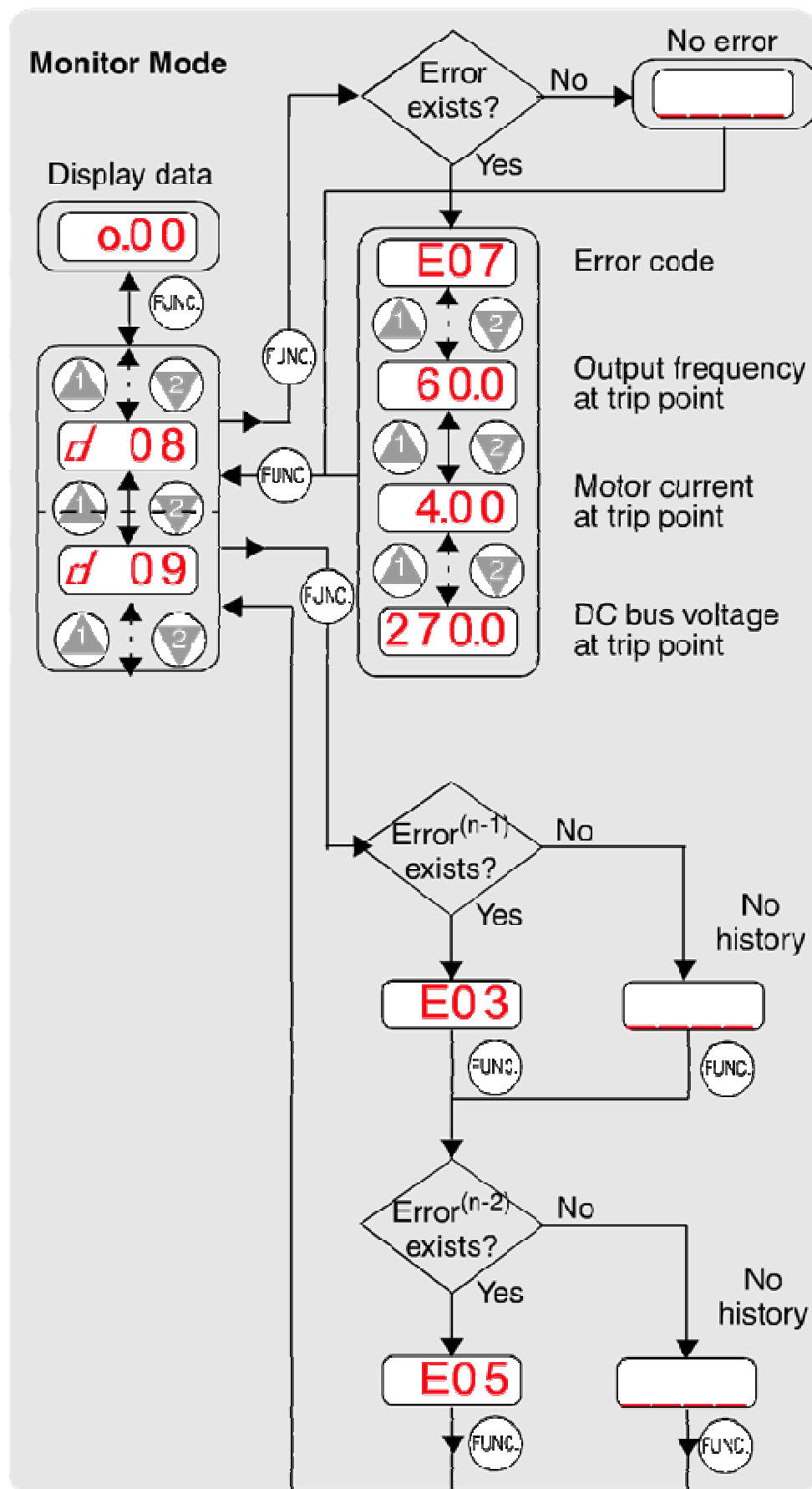
Error Codes

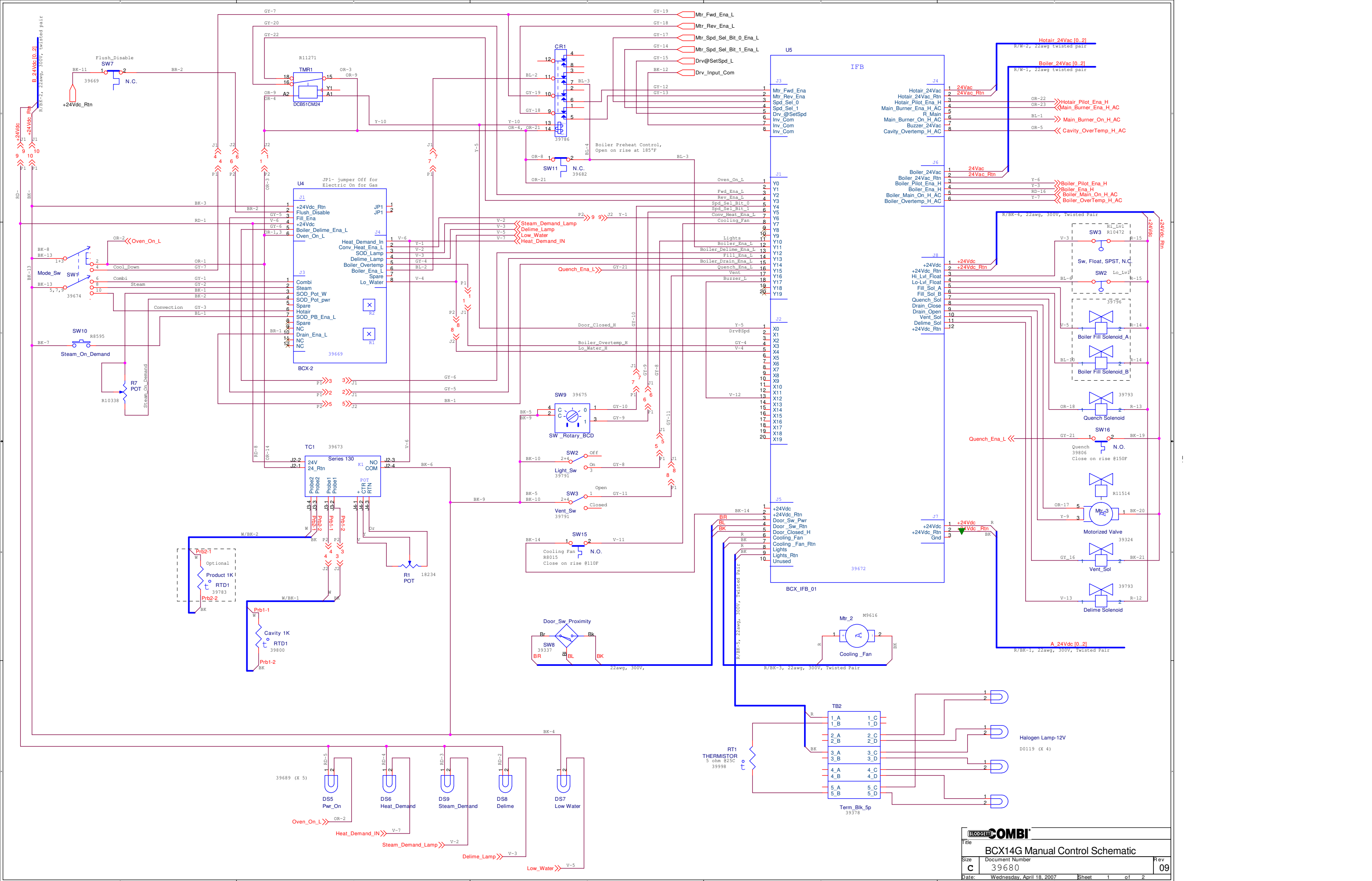
The L100 series inverters will trip on over-current, over-voltage, and under-voltage to protect the inverter. The motor output turns OFF, allowing the motor to free-run to a stop. Press the Stop/Reset key to reset the inverter and clear the error.

Basic Error Codes

Error Code	Name	Probable Cause(s)
E01	Over current event while at constant speed	<ul style="list-style-type: none"> • Inverter output was short-circuited • Motor shaft is locked • Load is too heavy • A dual-voltage motor is wired incorrectly Note: The L100 will over current trip at nominally 200% of rated current
E02	Over current event during deceleration	
E03	Over current event during acceleration	
E04	Over current event for other conditions	<ul style="list-style-type: none"> • DC braking power(A 54) set too high • Current transformer / noise error
E05	Overload protection	<ul style="list-style-type: none"> • Motor overload is detected by the electronic thermal function
E07	Over voltage protection	<ul style="list-style-type: none"> • DC bus voltage exceeds a threshold, due to regenerative energy from motor
E08	EEPROM error	<ul style="list-style-type: none"> • Built-in EEPROM memory experienced noise, high temperature, etc.
E09	Under-voltage error	<ul style="list-style-type: none"> • DC bus voltage decreased enough to cause a control circuit fault
E11	CPU error External trip	<ul style="list-style-type: none"> • Built-in CPU had internal error • [EXT] input signal detected
E22		
E12		
E13	USP (Unattended Start Protection)	<ul style="list-style-type: none"> • When (USP) was enabled, an error occurred when power was applied while a Run signal was present
E14	Ground fault	<ul style="list-style-type: none"> • A ground fault was detected between the inverter output and the motor. This feature protects the inverter, and does not protect humans.
E15	Input over-voltage	<ul style="list-style-type: none"> • Input voltage was higher than the specified value. 60 sec. after powerup
E21	Inverter thermal trip	<ul style="list-style-type: none"> • Inverter internal temperature is above the threshold

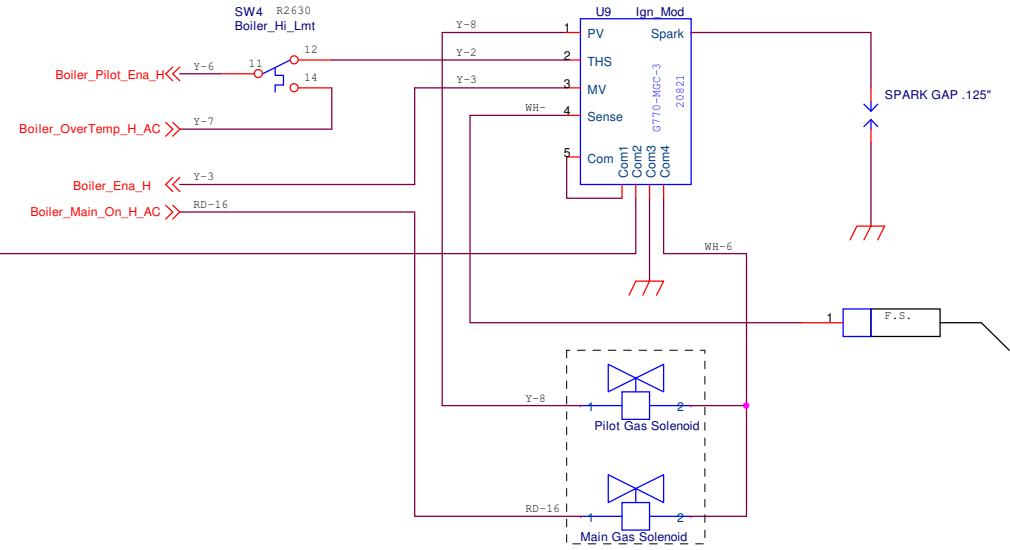
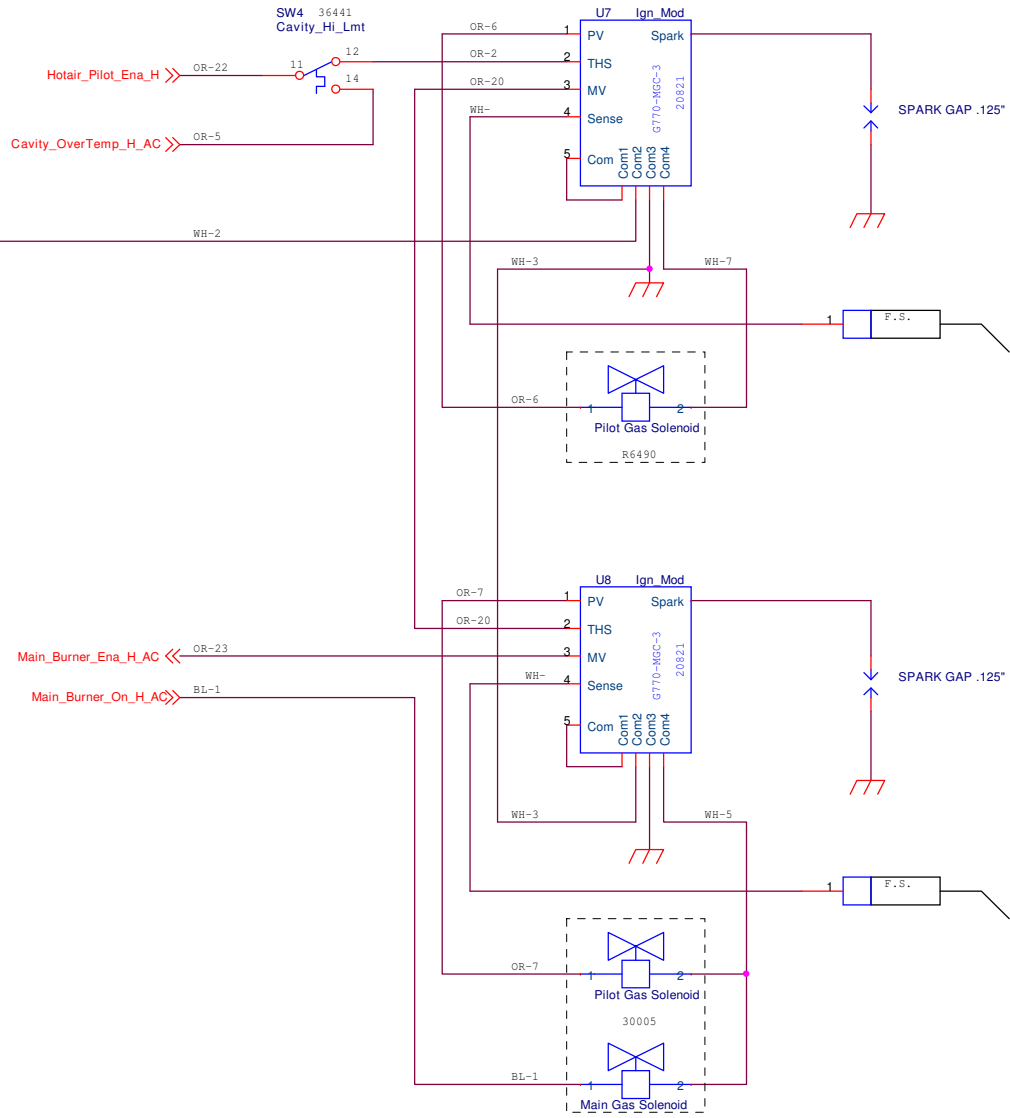
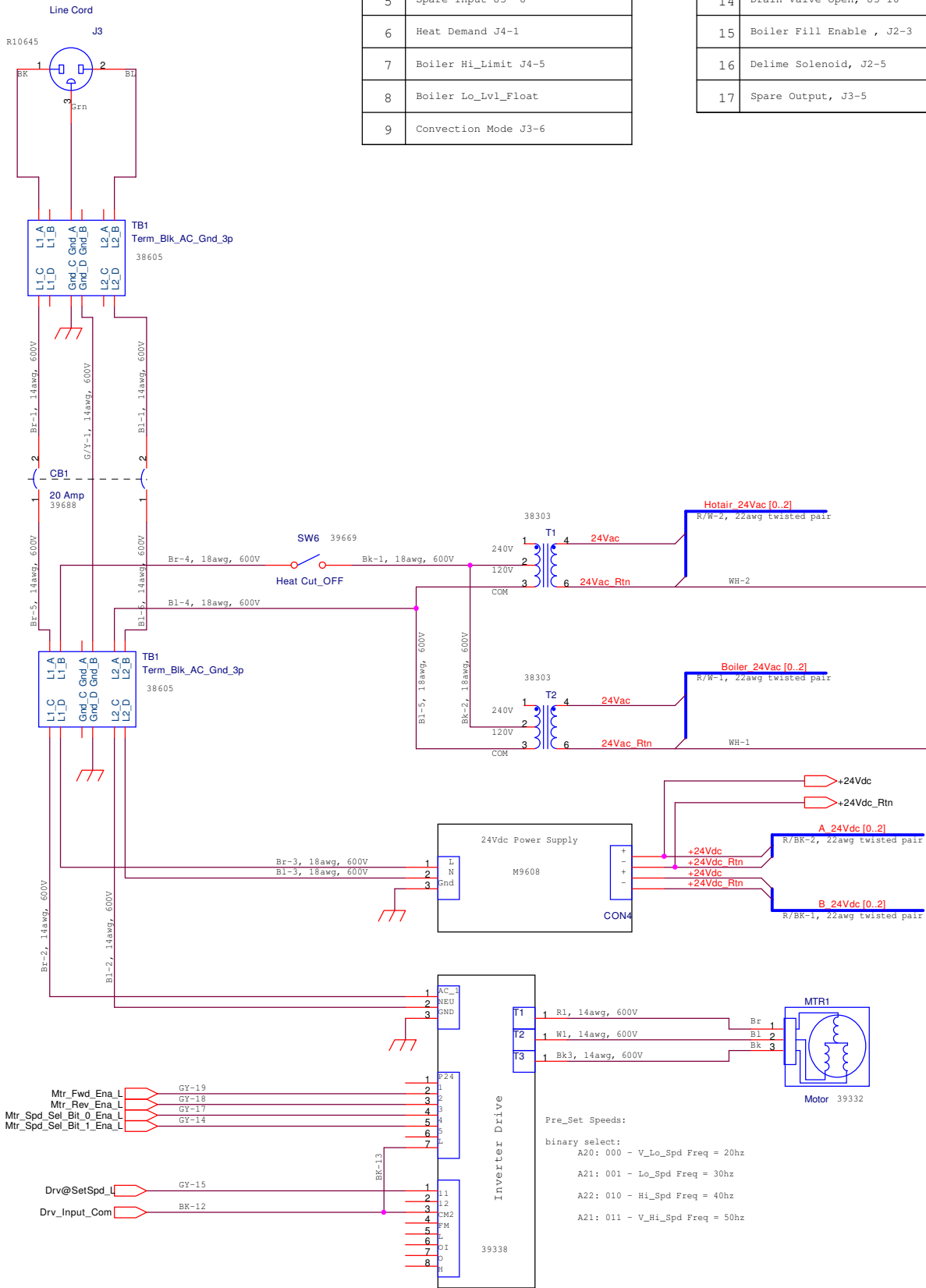
Trip History Navigation Map





LED ON = True LED OFF = False	
INPUT - AMBER LED'S	
LED #	Description
1	Flush Disable (Boiler above 140F) J2-2
2	Combi Mode J3-1
3	Steam Mode J3-2
4	Steam Demand J3-7
5	Spare Input J3- 8
6	Heat Demand J4-1
7	Boiler Hi_Limit J4-5
8	Boiler Lo_Lvl_Float
9	Convection Mode J3-6

LED ON = True LED OFF = False	
OUTPUT - GREEN LED'S	
LED #	Description
10	Boiler Heat On
11	Delime Lamp - Flashing, Time to delime J4-4
12	Steam On Demand Lamp, J4-3
13	Convection Heat On, J4-2
14	Drain Valve Open, J3-10
15	Boiler Fill Enable , J2-3
16	Delime Solenoid, J2-5
17	Spare Output, J3-5

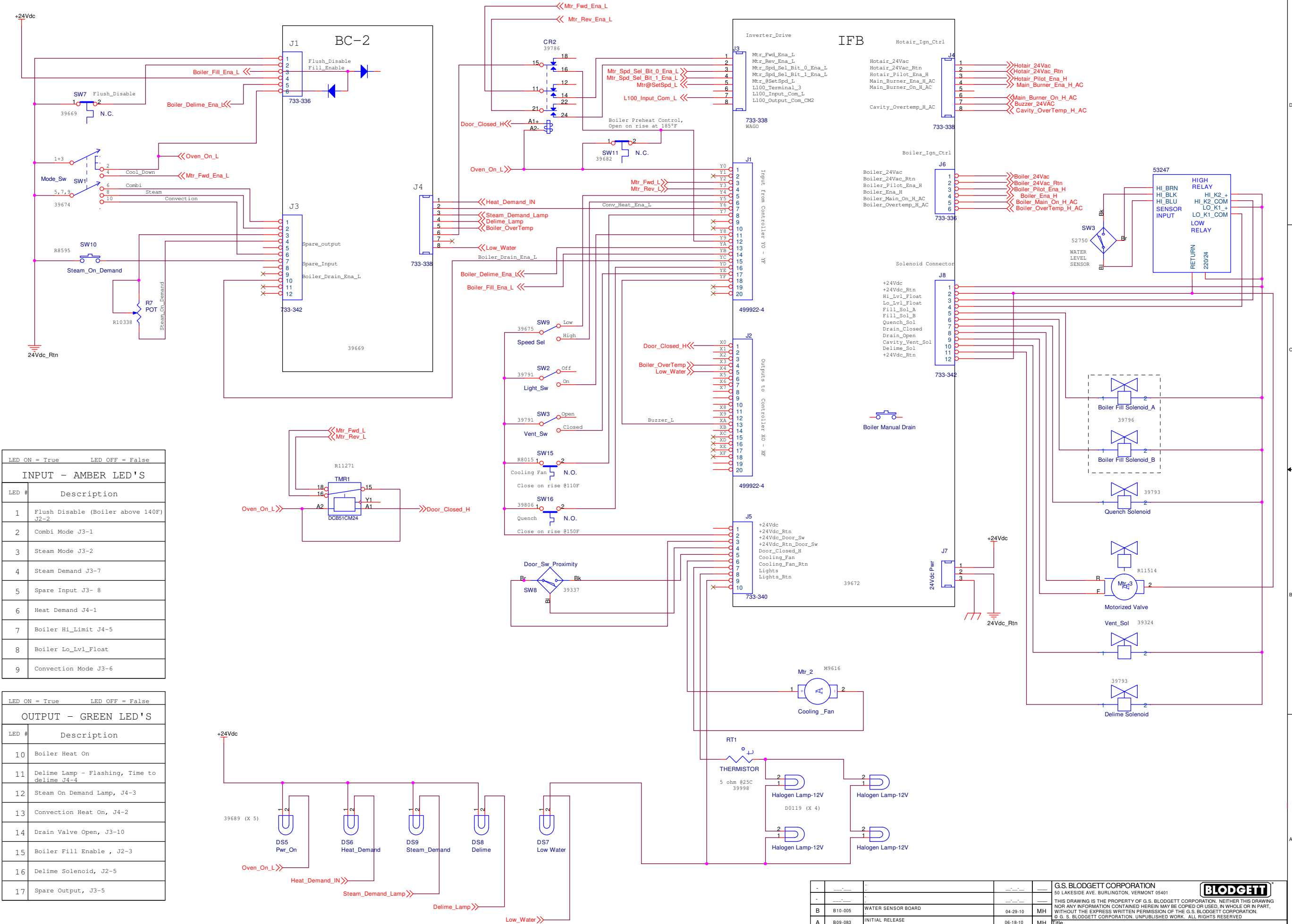


Wiring Harness Reference:

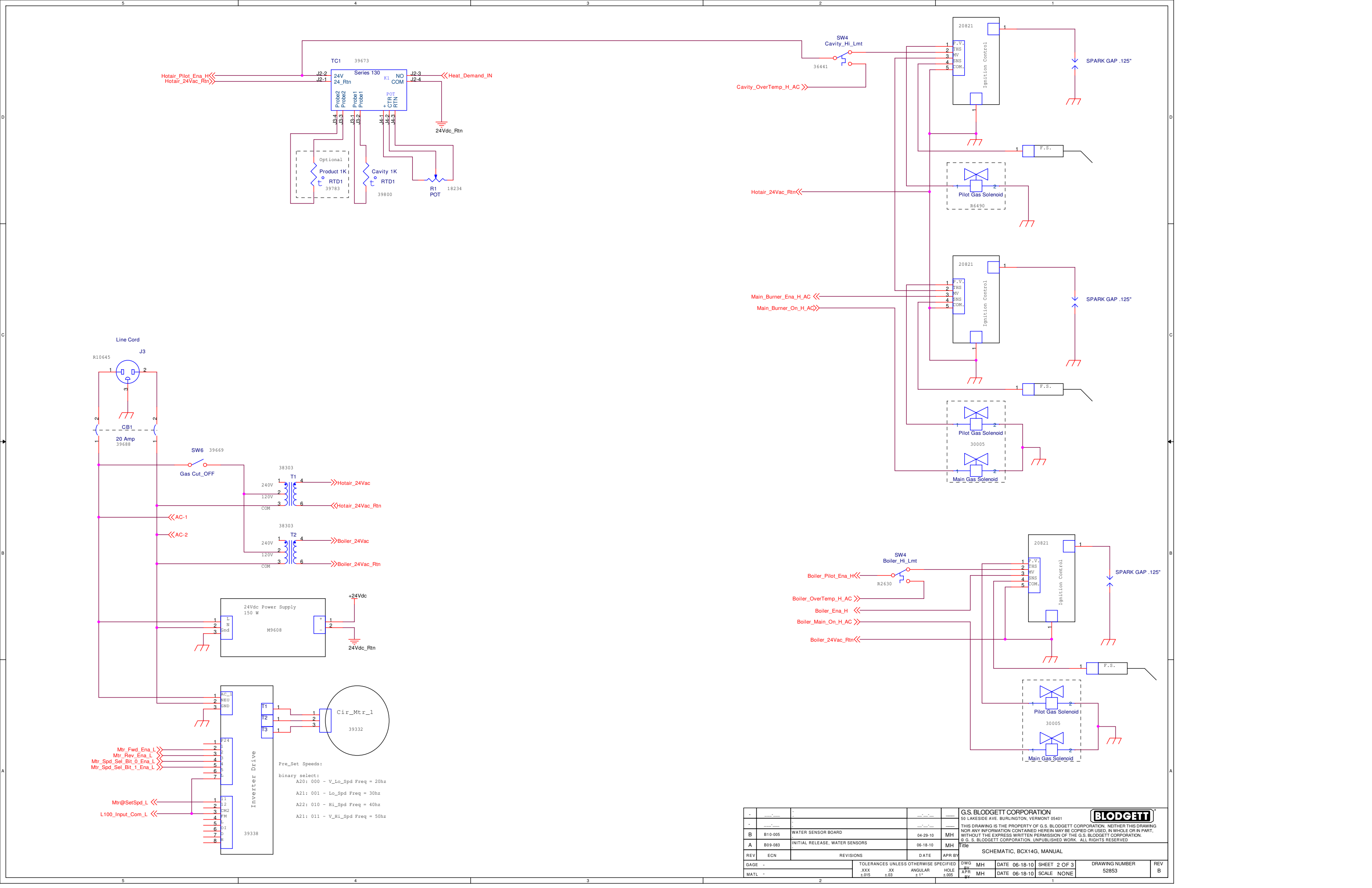
- 50030 - Hi Voltage Wiring Harness
- 50032 - Lo Voltage Wiring Harness
- 50109 - Front Control Panel Wiring Harness

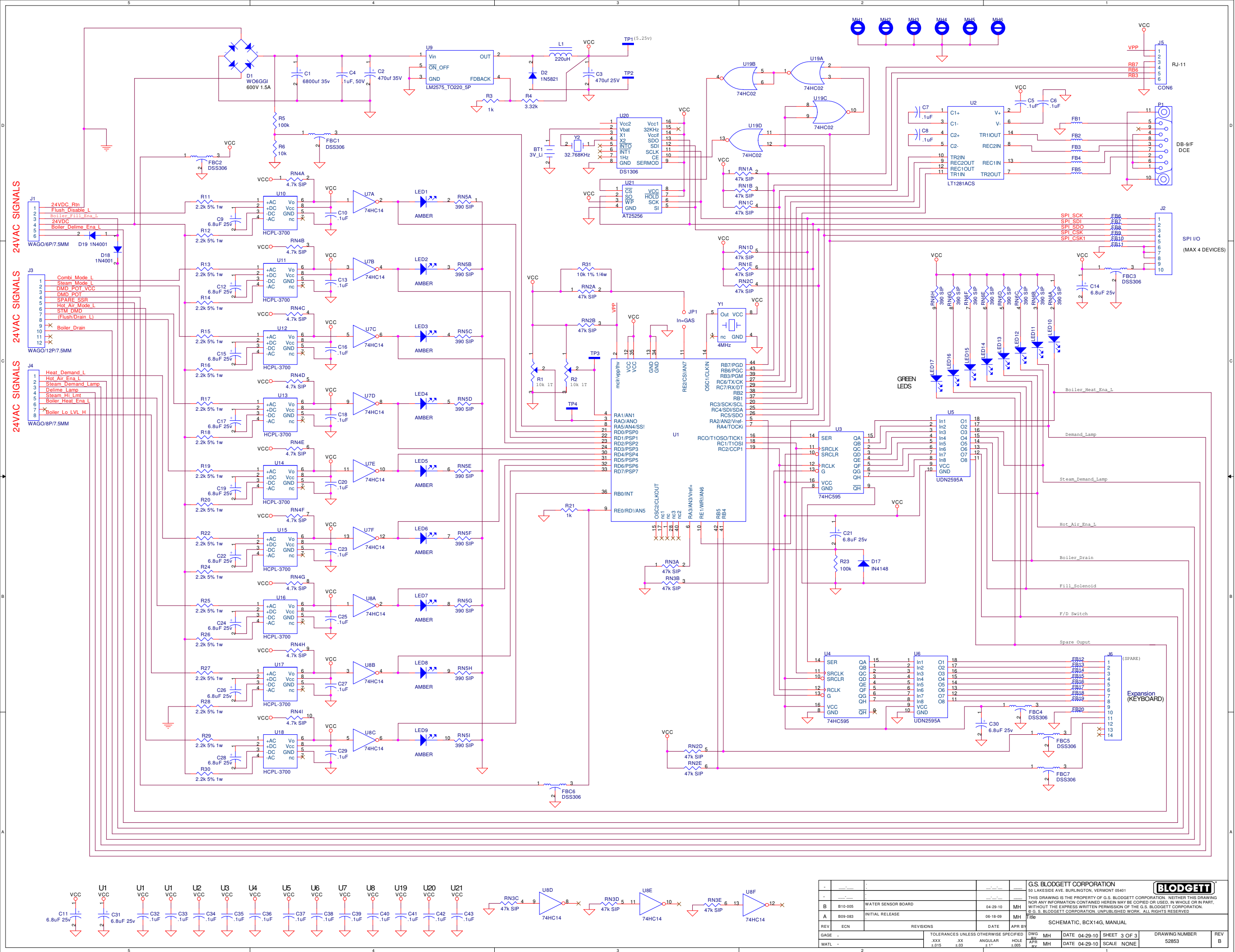
LED ON = True LED OFF = False	
INPUT - AMBER LED'S	
LED #	Description
1	Flush Disable (Boiler above 140°F) J2-2
2	Combi Mode J3-1
3	Steam Mode J3-2
4	Steam Demand J3-7
5	Spare Input J3- 8
6	Heat Demand J4-1
7	Boiler Hi_Limit J4-5
8	Boiler Lo_Lvl_Float
9	Convection Mode J3-6

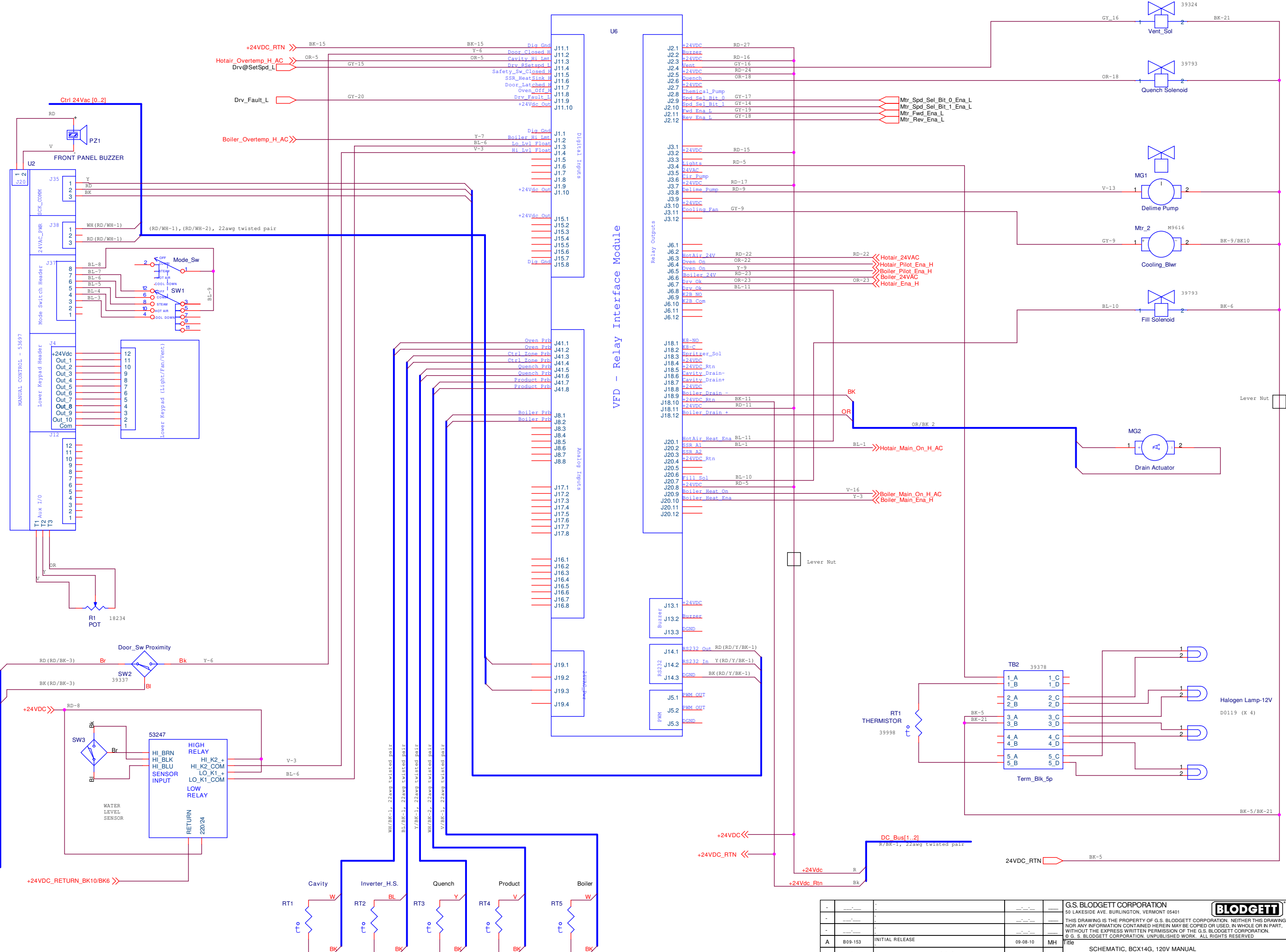
LED ON = True LED OFF = False	
OUTPUT - GREEN LED'S	
LED #	Description
10	Boiler Heat On
11	Delime Lamp - Flashing, Time to delime J4-4
12	Steam On Demand Lamp, J4-3
13	Convection Heat On, J4-2
14	Drain Valve Open, J3-10
15	Boiler Fill Enable , J2-3
16	Delime Solenoid, J2-5
17	Spare Output, J3-5



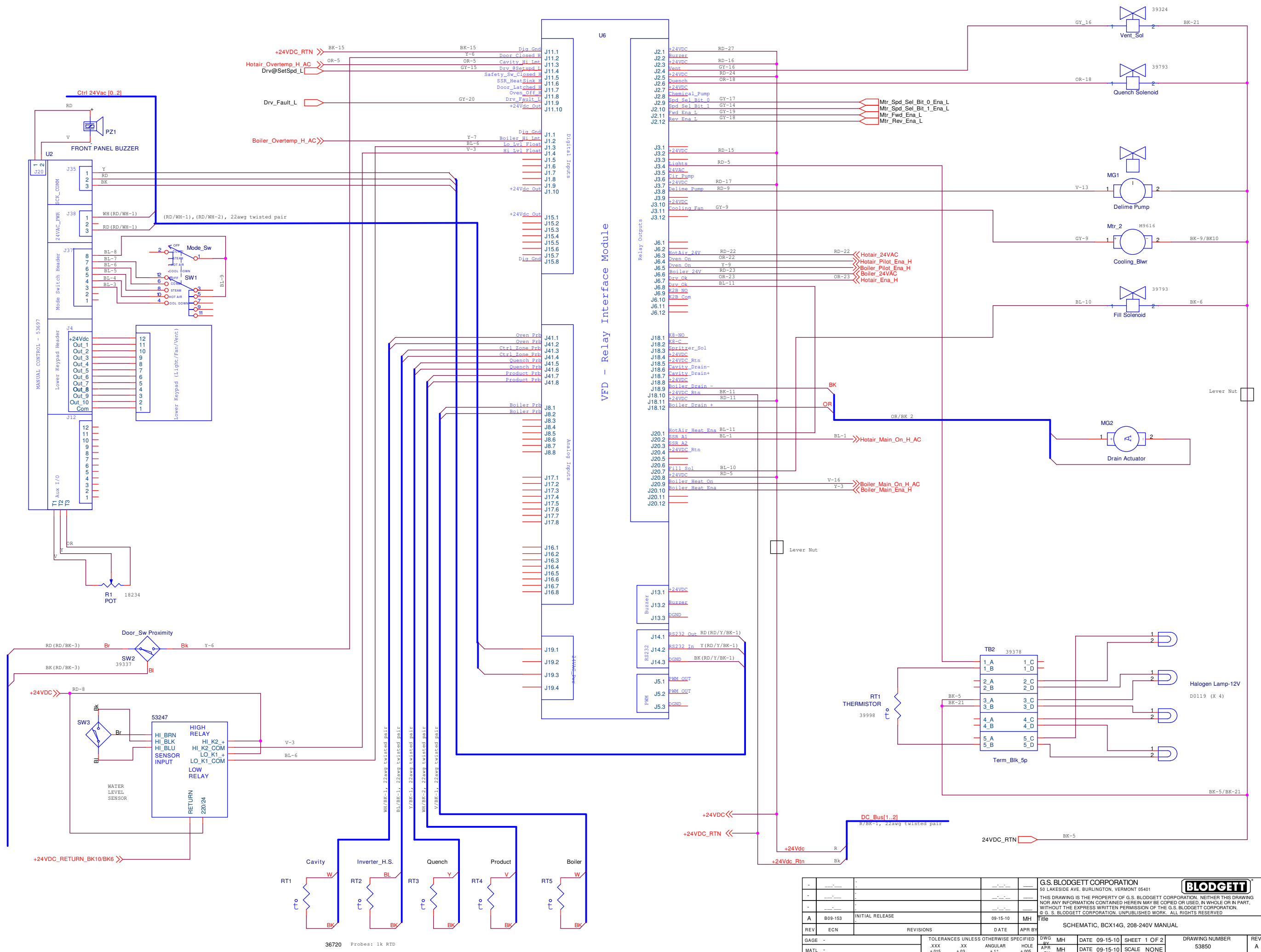
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B	B10-005	WATER SENSOR BOARD	04-29-10	MH	---	---	---	THIS DRAWING IS THE PROPERTY OF G.S. BLODGETT CORPORATION. NEITHER THIS DRAWING NOR ANY INFORMATION CONTAINED HEREIN MAY BE COPIED OR USED, IN WHOLE OR IN PART, WITHOUT THE EXPRESS WRITTEN PERMISSION OF THE G.S. BLODGETT CORPORATION. © G.S. BLODGETT CORPORATION. UNPUBLISHED WORK. ALL RIGHTS RESERVED	
A	B09-083	INITIAL RELEASE	06-18-10	MH	---	---	---	Title SCHEMATIC, BCX14G, MANUAL	
REV	ECN	REVISIONS	DATE	APR BY	---	---	---	GAGE -	
MATERIAL		TOLERANCES UNLESS OTHERWISE SPECIFIED		DWG	MH	DATE	06-18-10	SHEET	1 OF 3
		.XXX ±.015 .XX ±.03 ANGULAR ±1° HOLE ±.005		APR	MH	DATE	06-18-10	SCALE	NONE
				---	---	DRAWING NUMBER	52853	REV	B



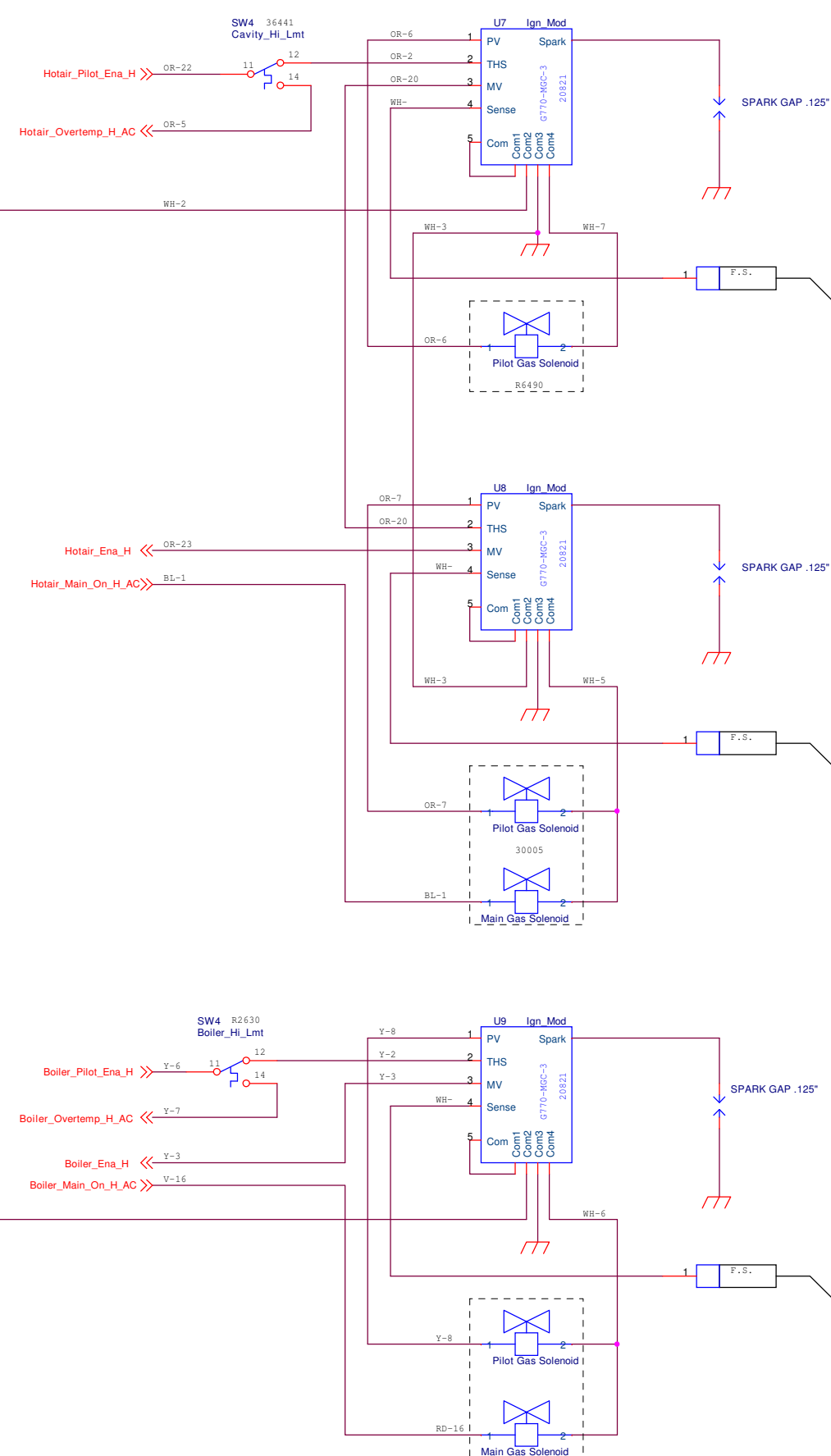




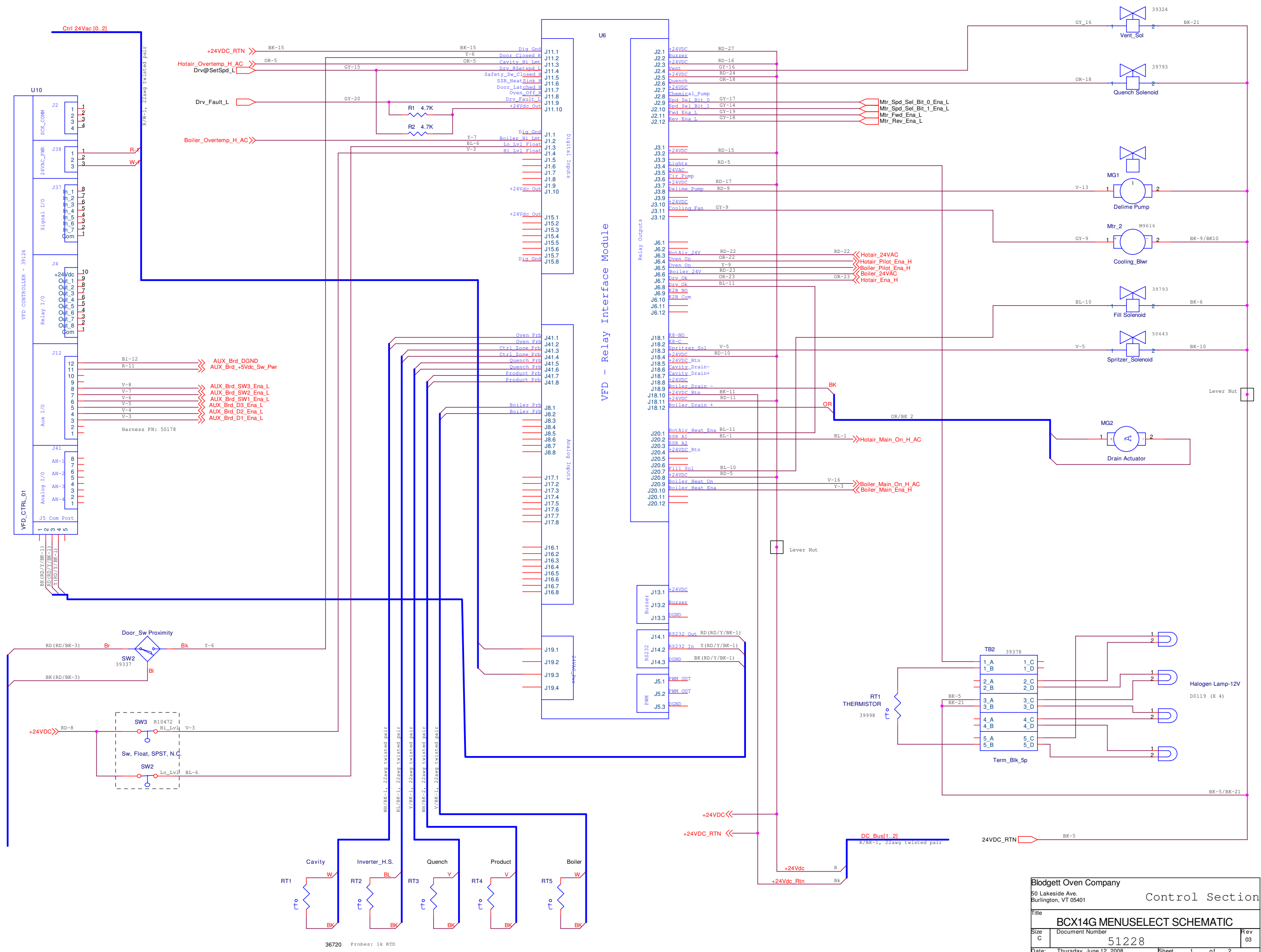
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REV		ECN		REVISIONS		DATE		APR BY		SCHEMATIC, BCX14G, 120V MANUAL			
GAGE -				TOLERANCES UNLESS OTHERWISE SPECIFIED		DWG BY MH		DATE 09-09-10		SHEET 1 OF 2		DRAWING NUMBER	
MATL -				.XXX .XX ANGULAR HOLE ±.015 ±.03 ±.1* ±.005		APR BY MH		DATE 09-09-10		SCALE NONE		53849	
												REV A	



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A				B09-153				INITIAL RELEASE			
REV				ECN				REVISIONS			
DATE				09-15-10				MH			
APR BY				DATE				APR BY			
GAGE				TOLERANCES UNLESS OTHERWISE SPECIFIED				DWG			
MATL				XXX XX ANGULAR HOLE ±.015 ±.03 ±.1* ±.005				MH			
DATE				09-15-10				DATE			
SHEET				1 OF 2				DRAWING NUMBER			
SCALE				NONE				53850			
REV				A				REV			



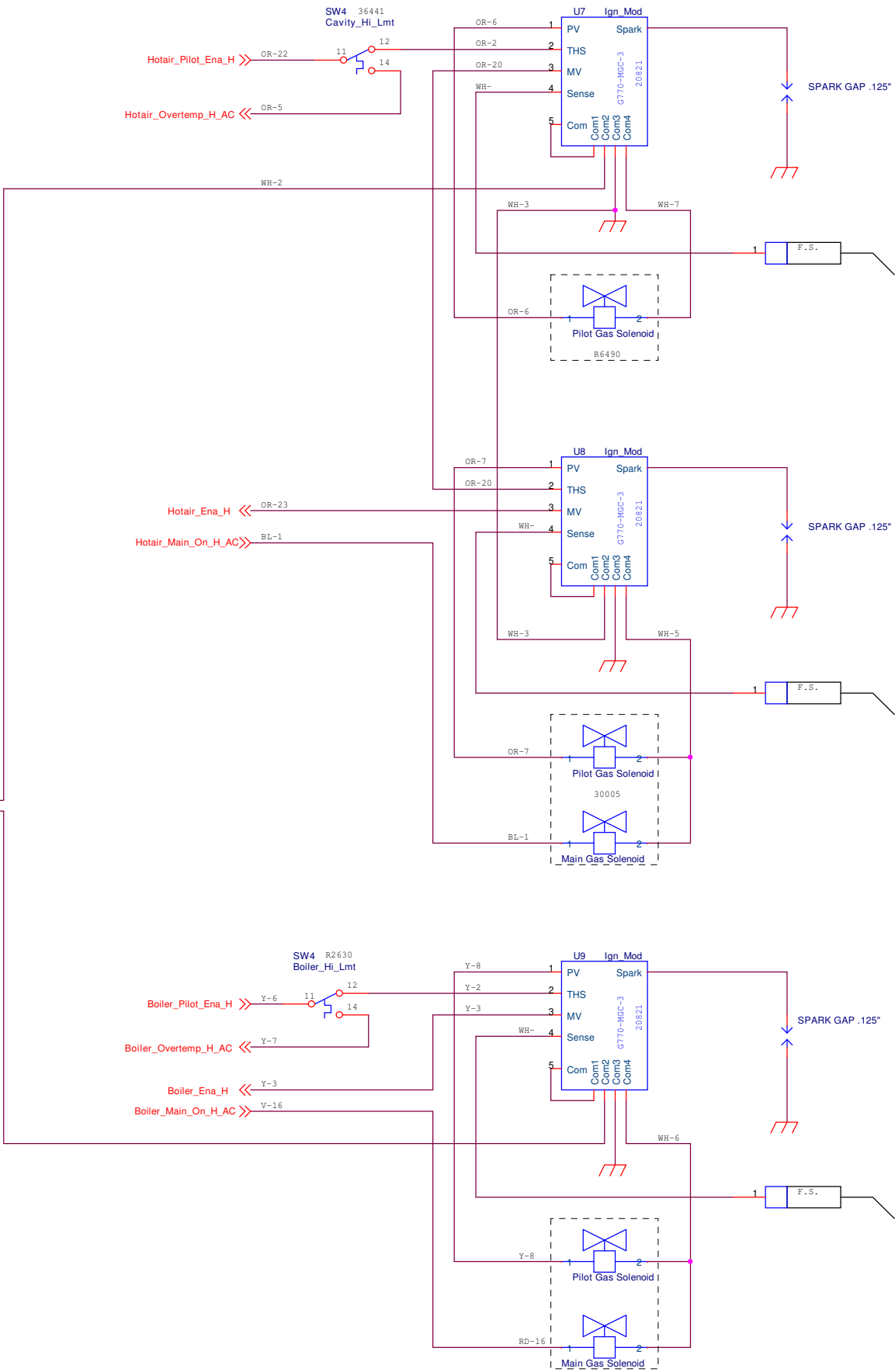
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								THIS DRAWING IS THE PROPERTY OF G.S. BLODGETT CORPORATION. NEITHER THIS DRAWING NOR ANY INFORMATION CONTAINED HEREIN MAY BE COPIED OR USED, IN WHOLE OR IN PART, WITHOUT THE EXPRESS WRITTEN PERMISSION OF THE G.S. BLODGETT CORPORATION.			
A B09-153		INITIAL RELEASE		09-15-10		MH		© G.S. BLODGETT CORPORATION. UNPUBLISHED WORK. ALL RIGHTS RESERVED			
REV EGN		REVISIONS		DATE		APR BY		SCHEMATIC, BCX14G, 208-240V MANUAL			
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MATL -		.XXX .XX ±.015 ±.03		ANGULAR ± 1°		HOLE ± .005		SHEET 2 OF 2		53850	
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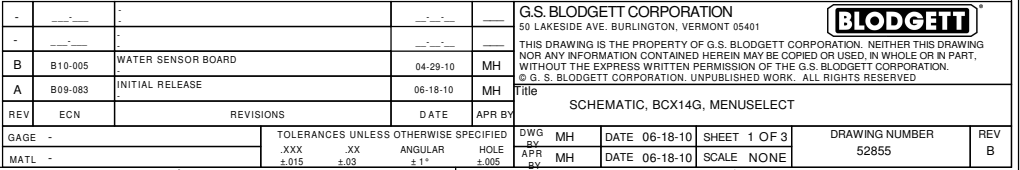


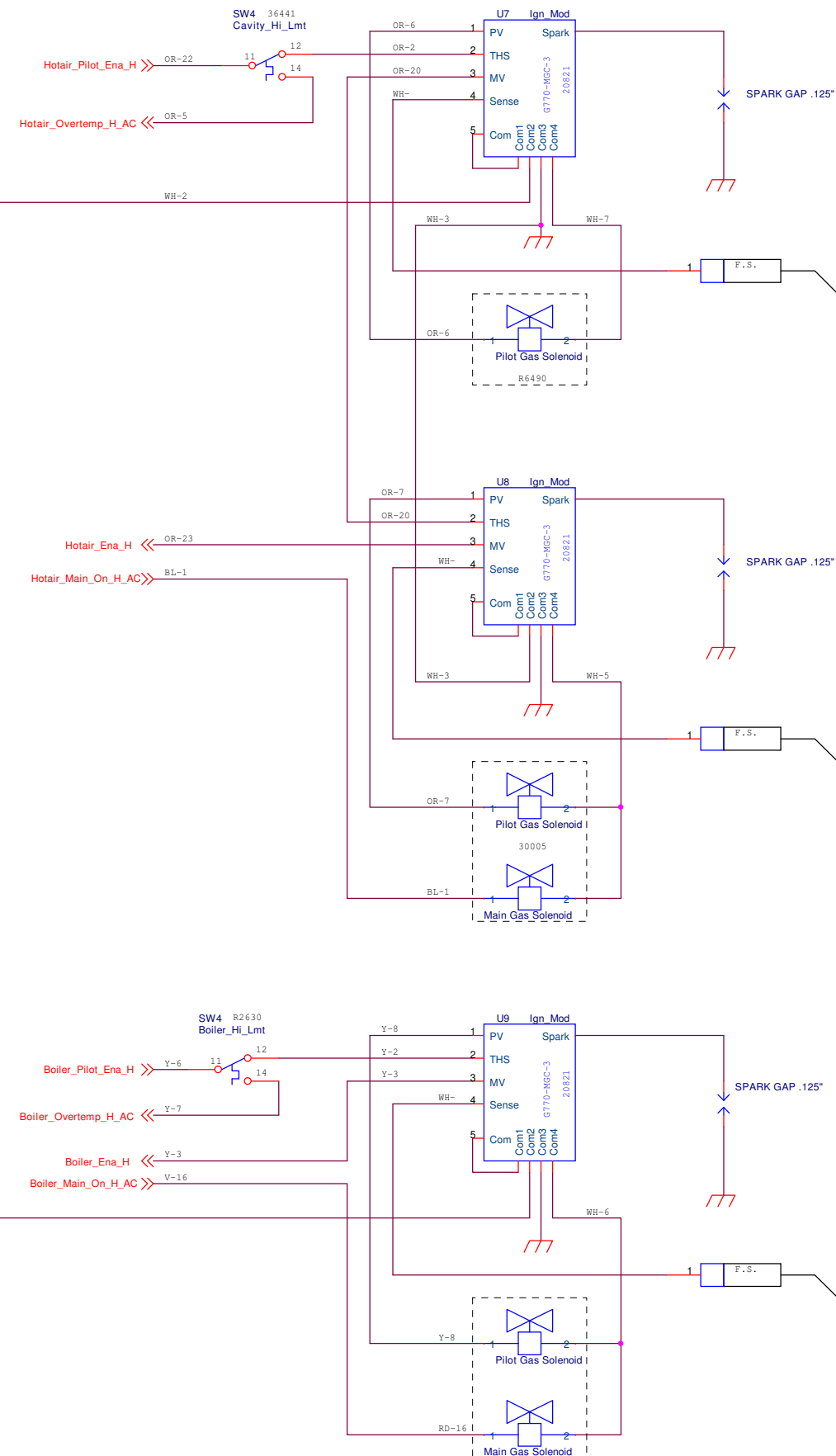
Blodgett Oven Company
50 Lakeside Ave.
Burlington, VT 05401

Control Section

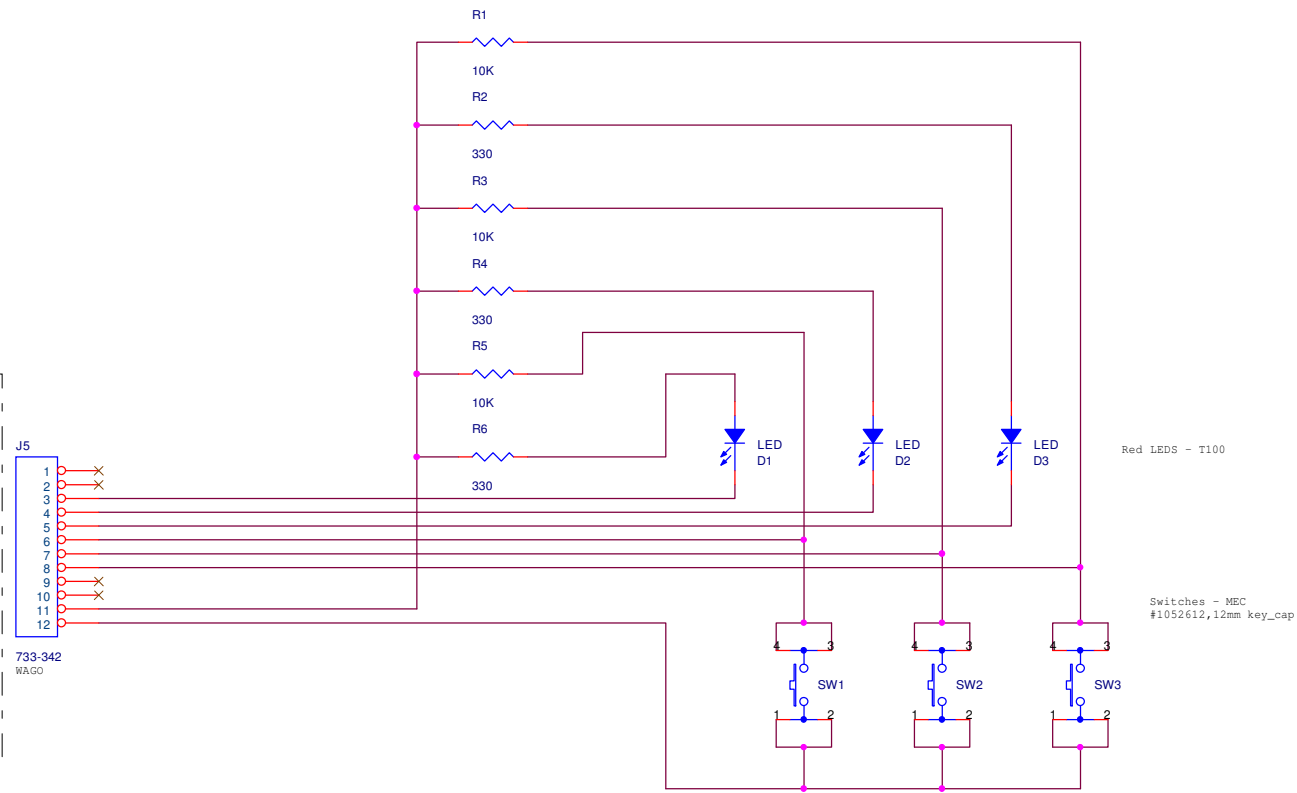
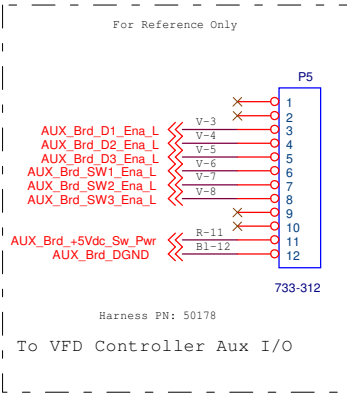
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Size C	Document Number 51228	Rev 03
Date: Thursday, June 12, 2008	Sheet 1	of 2




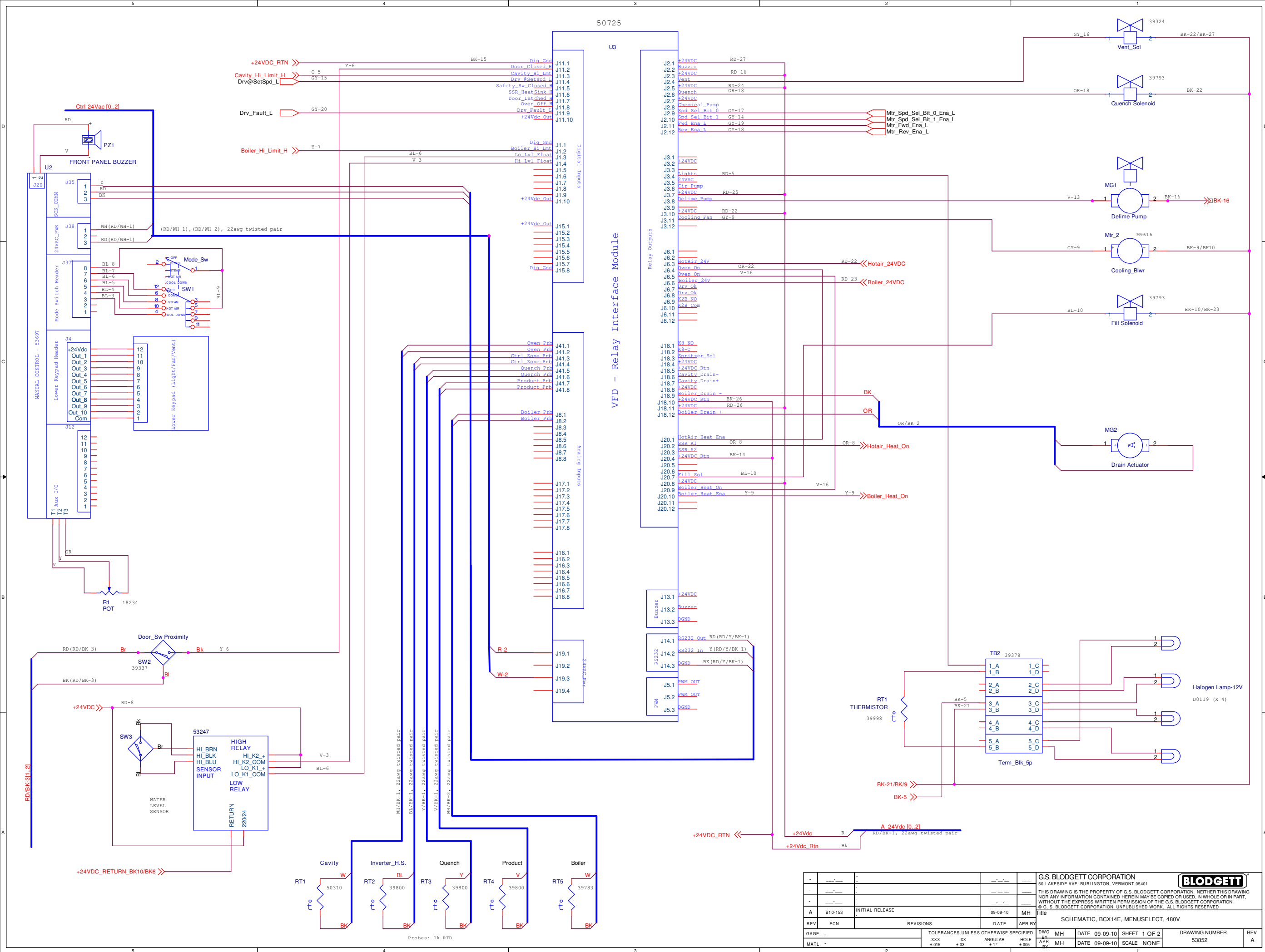


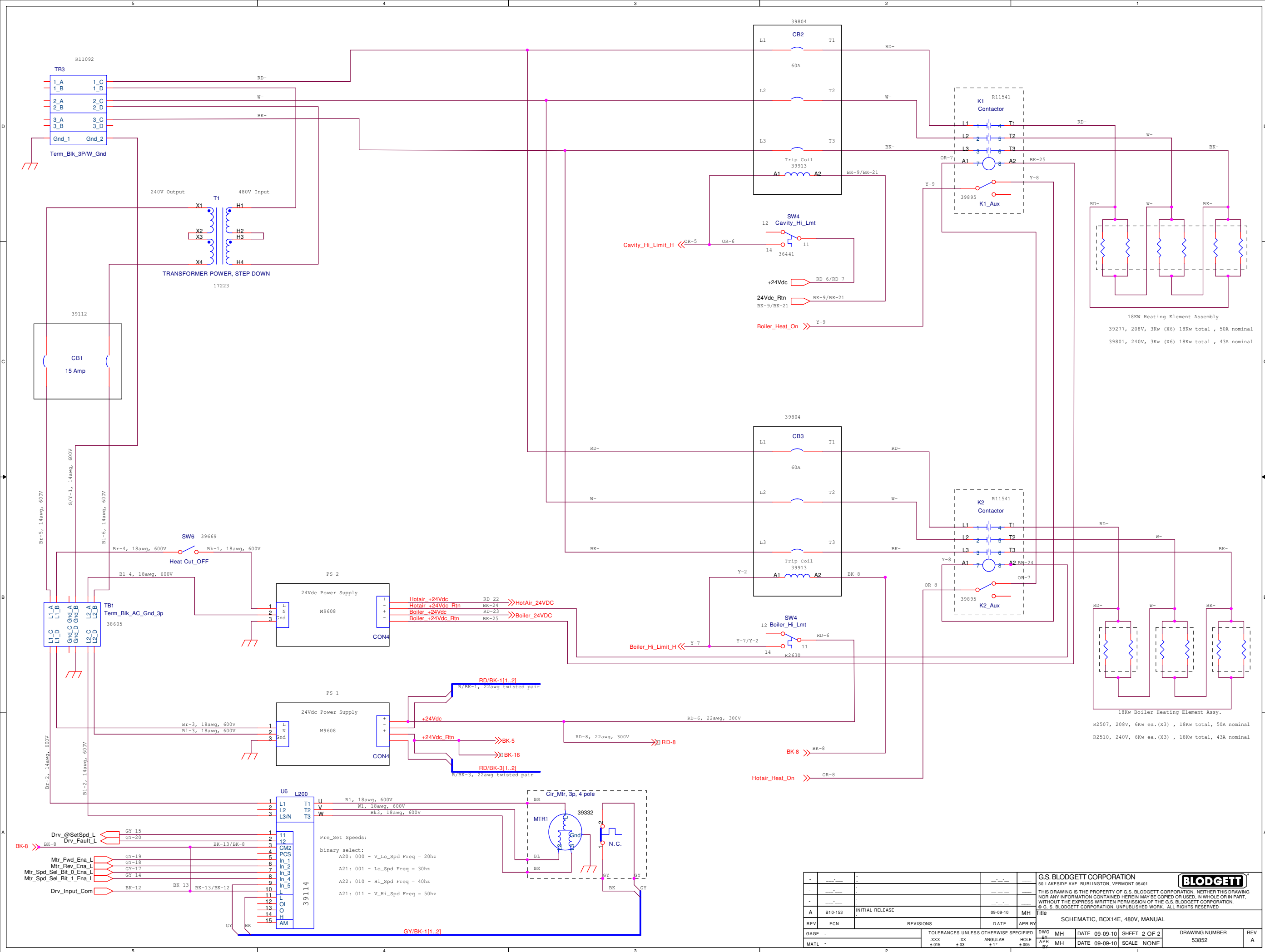


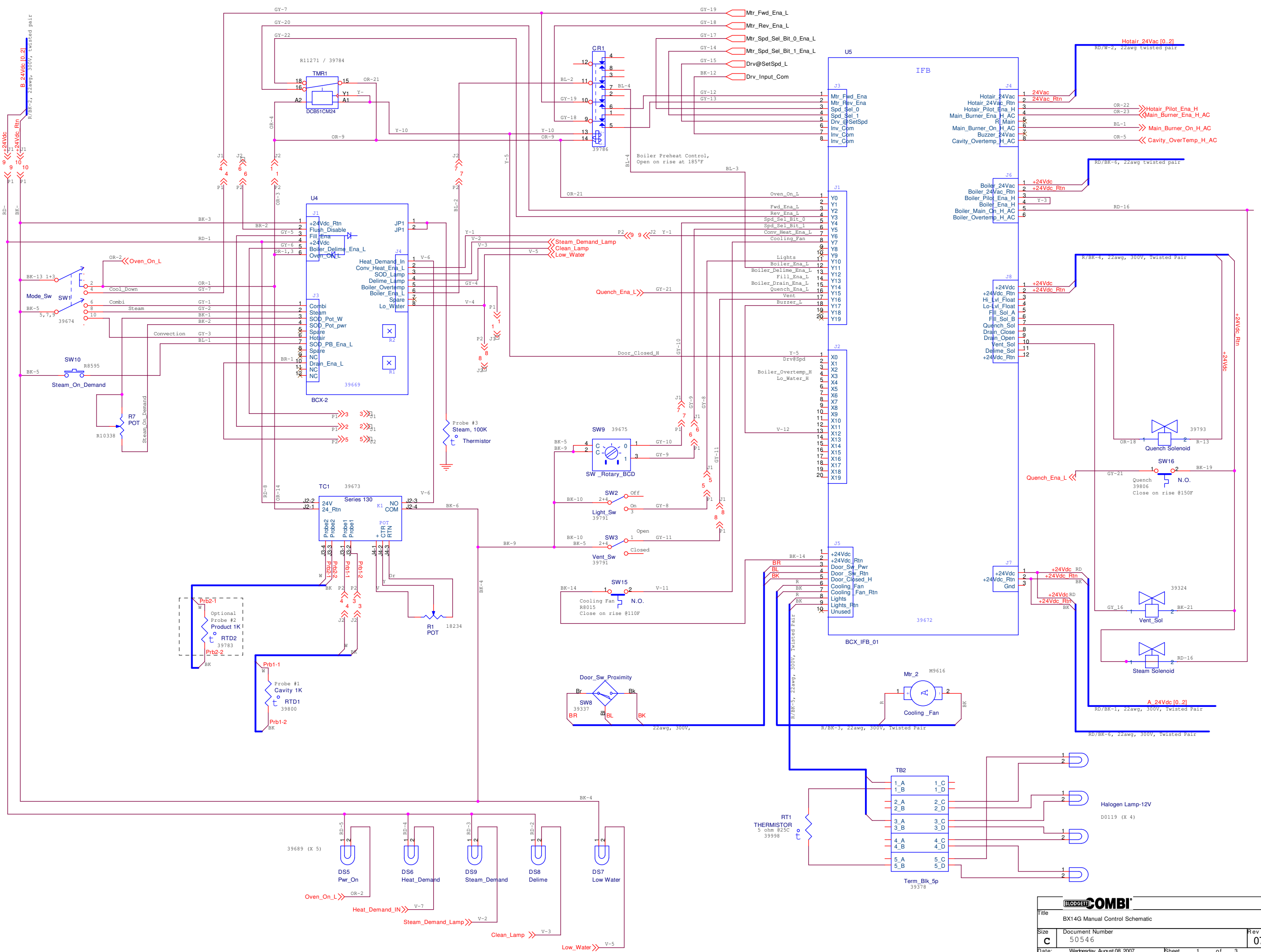
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B		B10-005		WATER SENSOR BOARD		04-29-10		MH		THIS DRAWING IS THE PROPERTY OF G.S. BLODGETT CORPORATION. NEITHER THIS DRAWING NOR ANY INFORMATION CONTAINED HEREIN MAY BE COPIED OR USED, IN WHOLE OR IN PART, WITHOUT THE EXPRESS WRITTEN PERMISSION OF THE G.S. BLODGETT CORPORATION.	
A		A09-083		INITIAL RELEASE		06-18-10		MH		G.S. BLODGETT CORPORATION, UNPUBLISHED WORK. ALL RIGHTS RESERVED.	
REV		ECN		REVISONS		DATE		APR BY		TITLE	
										SCHEMATIC, BCX14G, MENUSELECT	
GAGE -				TOLERANCES UNLESS OTHERWISE SPECIFIED		DWG. BY		MH		DATE 06-18-10	
MATL -				.XXX .XX ANGLAR HOLE		APR BY		MH		DATE 06-18-10	
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										DRAWING NUMBER 52855	
										REV B	

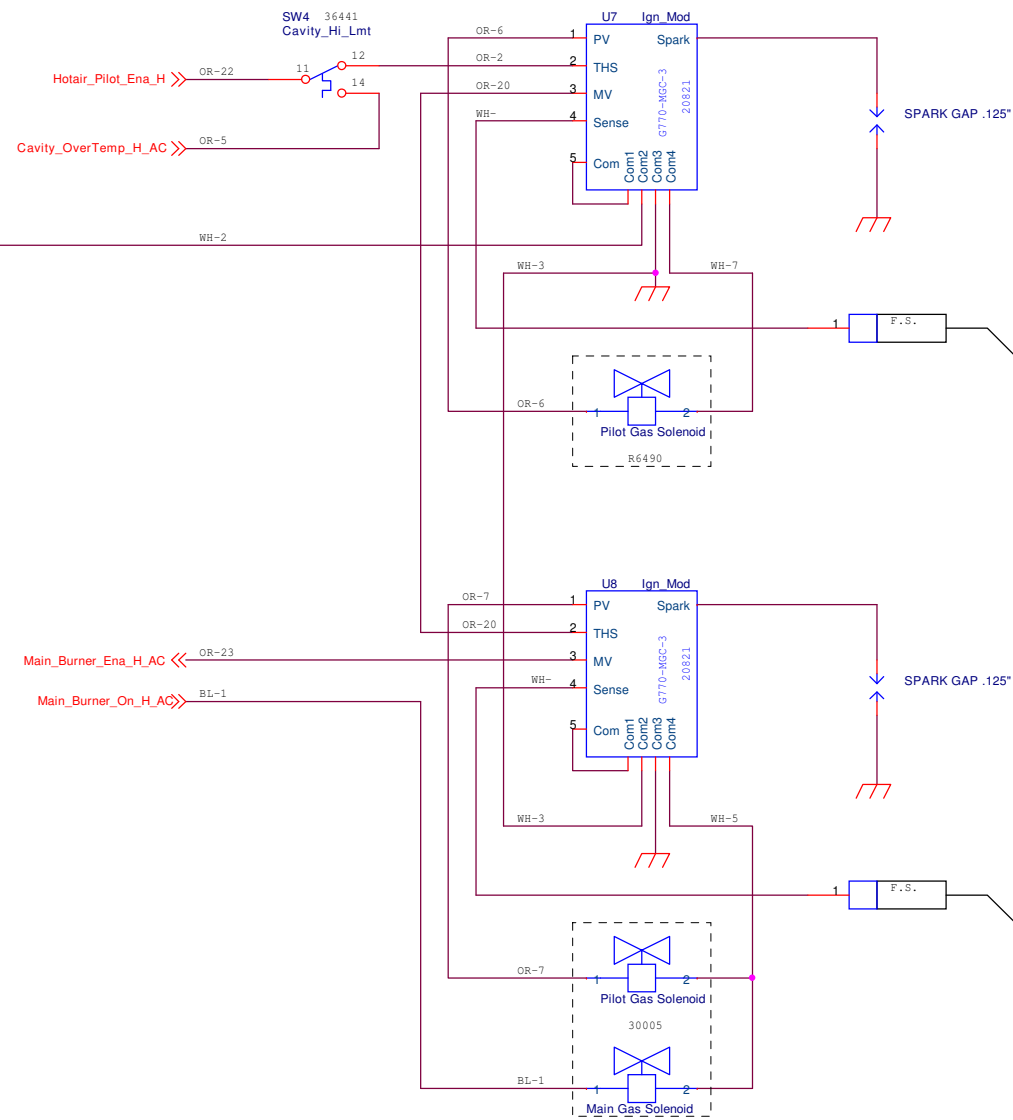



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		Title SCHEMATIC, BCX14G, MENUSELECT					
REV	ECN	REVISIONS		DATE	APR BY		
GAGE	TOLERANCES UNLESS OTHERWISE SPECIFIED		DWG BY	MH	DATE 06-18-10	SHEET 1 OF 3	
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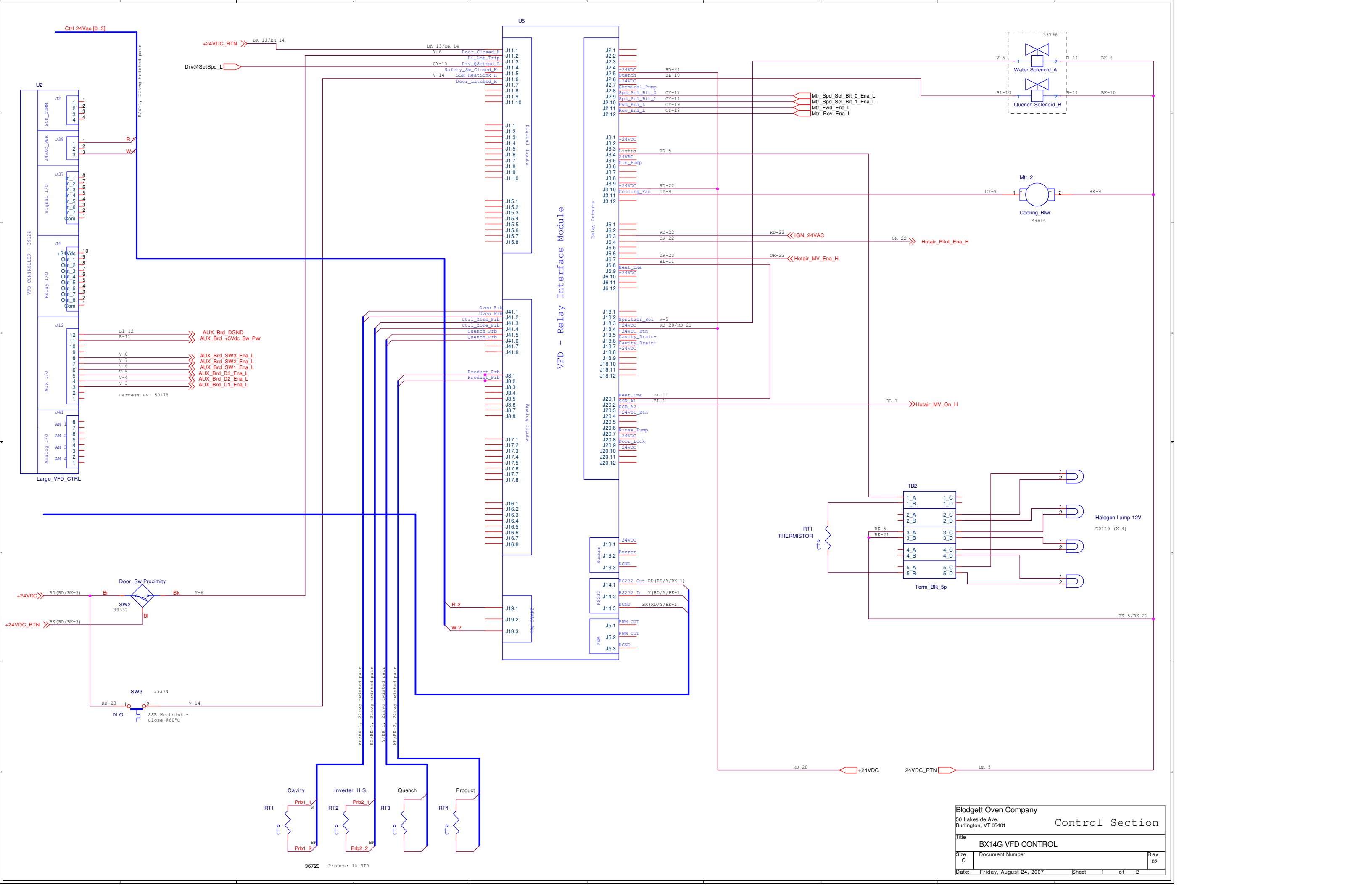


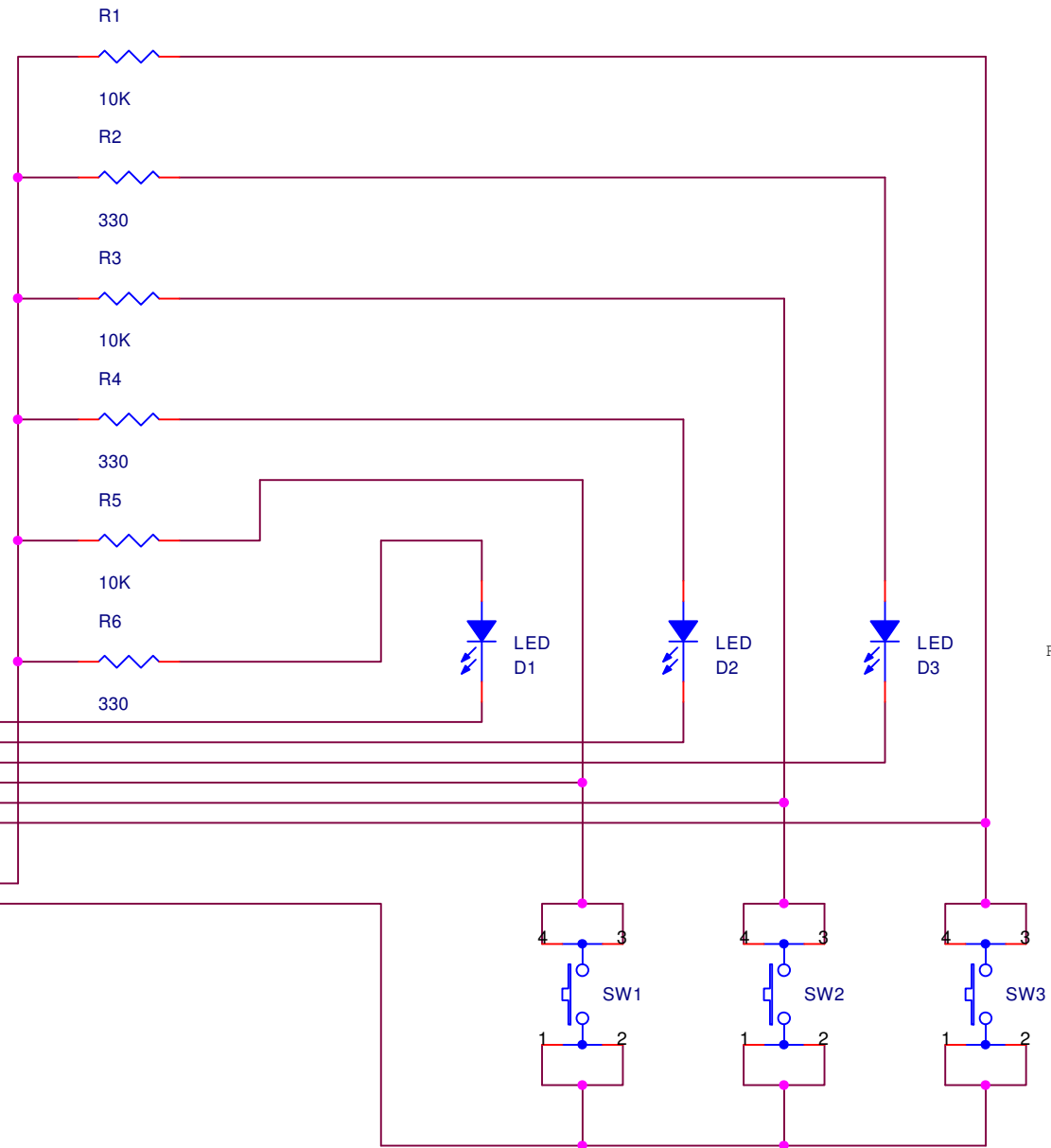
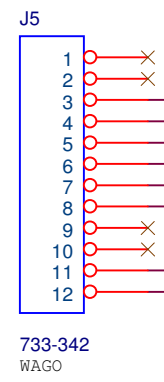
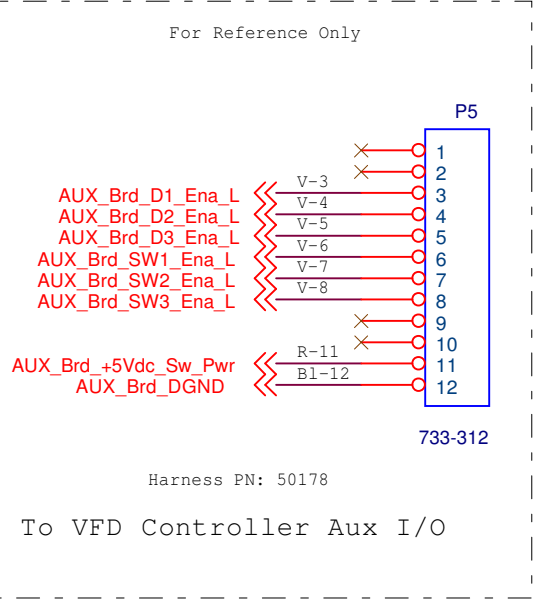






			
Title BX14G Manual Control Schematic			
Size	Document Number 50546		Rev 07
Date:	Wednesday, August 08, 2007	Sheet	1 of 3






Red LEDS - T100

Switches - MEC
#1052612,12mm key_cap

CONFIDENTIAL

Blodgett Oven Company		
50 Lakeside Ave. Burlington, VT 05401		
Title 3 Button PCB		
Size B	Document Number 39122	Rev A
Date:	Friday, August 24, 2007	Sheet 1 of 1

Error Codes

Manual Control W/Meat Probe.



Errors messages

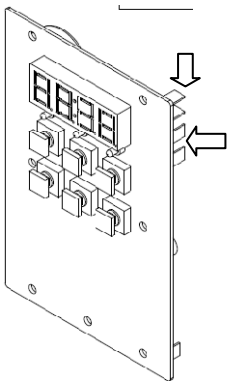
On any Error condition the K1 output relay will de-energize.

Display reads "E r r 2" indicates open or shorted cavity probe, Check for ohm's @ $75^{\circ} = 1090\Omega$

Display reads "E r r 3" indicates open or shorted meat probe (If) it is plugged in at the time check to see if the meat probe has been activated with/out a meat probe in jack.

Meat probe is 1K check for ohm's @ $75^{\circ} = 1090\Omega$

The top two terminals on the back of the temperature control are the cavity probe location and the bottom two and the meat probe terminal.



Error Codes

New Manual Control W/Meat Probe



Error Codes

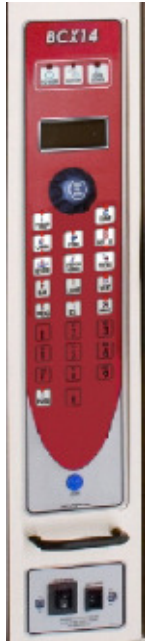
E-01	Cavity Probe open/shorted
E-02	Boiler Probe open/shorted
E-03	High Float switch
E-04	Low Float switch
E-05	Communication Error
E-06	Cooling Fan Probe Error
E-07	Delime
E-08	Cavity Hi Limit
E-09	Boiler Over-temp
E-10	Quench Probe Error
E-11	Fill Valve Error
E-12	Motor
E-13	Meat Probe
E-14	Flush

Access Codes

Factory 3228
Service 7378
Manager 6647

Error Codes

MenuSelect Control W/Meat Probe



Error Message

ERROR – COOLING FAN PROBE
ERROR – QUENCH PROBE
ERROR – FAN ERROR
ERROR – COMM ERROR
ERROR – CAVITY PROBE
ERROR – CAVITY HI TEMP
ERROR – BOILER HI TEMP
ERROR – BOILER PROBE
ERROR – WATER LEVEL
ERROR – WATER LEVEL SWITCH

Display Will Read

COOLING FAN PROBE ERROR and flash call for Service
QUENCH PROBE ERROR and flash call for service
FAN ERROR and flash call for service
COMM ERROR and flash call for service
CAVITY PROBE ERROR and call for service
CAVITY HI TEMP ERROR and call for service
BOILER HI TEMP ERROR and call for service
BOILER PROBE ERROR and call for service
WATER LEVEL ERROR and call for service
DELIME ERROR and WATER LEVEL SWITCH

Access Codes

Factory 3228
Service 7378
Manager 6647